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Annual Travel Issue

Gourmet Trains Running Through Japan
Travel Back to the Time of Samurai in Castle Towns



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How to Savor Green Tea at Home

Special Interview

Maia & Alex Shibutani
(Ice Dancers)

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02

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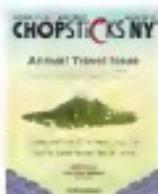
12

Matcha



17

Sushi



The graphics on the cover of this month's issue "Travel to Japan" and "Green Tea" To find out more about them, check out the feature section from page 5.

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PEOPLE

Maia and Alex Shibutani

Skating stars Maia and Alex Shibutani are reigning National Ice Dancing Champions. After their successful 2015–16 season (marked with their personal best score), Maia Shibutani chats with Chopsticks NY.

02

WHAT'S NEW

Cafe: Health Conscious Japanese-Style Matcha Tea
Food: Fresh Frozen Ramen for Home Cooking Book: *The Vegetable Sushi Cookbook*

04

ANNUAL TRAVEL ISSUE

06 Gourmet and Luxury Trains Running Through Japan

08 Travel Back to the Time of Samurais in Castle Towns

12 Savor Green Tea at Home
13 Kawaii in New York: Matcha Sweets

FOOD

Japanese Restaurant Review

Japanese Restaurant List

Mecology Lab: Nambu Big Umeshu

"WA" Cooking: Plum Wine Jelly

Grocery List

LIFESTYLE

Shop List

School List

Japanese Crossword

Beauty Interview

Beauty List

Health List

ASIA

Asian Restaurant Review

Asian Restaurant List

Asian Beauty & Health

Asian Travel: Cambodia

EVENT / ENTERTAINMENT / LEISURE

Exhibition

Performance

Lecture/Workshop

Event

Happenings



"Some of our biggest focuses are keeping the purity and quality of skating. We are always striving to make things appear effortless."

— MAIA AND ALEX SHIBUTANI

Reigning National Ice Dancing Champions and siblings, Maia and Alex Shibutani have been competing since the 2004–05 season. Their 2015–16 season culminated with their personal best score at the World Championships held in Boston this past April. Here, Maia Shibutani chats with Chopsticks NY and talks about the passion she and her brother have for skating, their career paths, and the next Olympic Games.



Congratulations on your achievements at the World and National Championships! The 2015/16 season has been the most successful year in your career. How do you feel?

Thank you so much! We are very proud of how we ended our 2015/16 season. We accomplished many firsts for us including winning our first National Title, first Four Continents Championship, and our first World Silver Medal. A lot of people from all over the world have been tremendously supportive of us. We are extremely grateful because we have been working hard to bring our skating to another level!

How did you start skating in the first place, and what made you choose ice dancing?

When we were kids, it was very popular for our friends to have birthday parties at skating rinks. You would take a few laps around the rink with your friends, open presents, and eat cake. We attended US Figure Skating Basic Skills program because our parents wanted us to be able to enjoy ourselves – basically, knowing how to skate was a skill for social survival. When I was four, I fell in love with skating right away. At the time, Alex was seven. After completing the US Figure Skating Basic Skills program, he stopped for a bit. He decided to take it up again after he saw how much fun I was having. We skated separately for the first few years, but we started skating together often once we saw the ice dance event at the 2001 and 2003 World Championships. The speed and artistry of the ice dancers really impressed us. Originally we tried ice dance to help our individual skating, but we quickly discovered we had far

working together and we will passionate about ice dancing.

You are known for your perfect unison and beautiful steps. How else would you describe the Shibutani style?

Those are both huge compliments! We have been very lucky and have been coached by some incredible people over the years. Some of our biggest focuses are keeping the purity and quality of skating. We are always striving to make things appear effortless. A quality that is very important to us is how quiet our blades are on the ice.

You are brother and sister, and that is unique by itself in the world of competitive ice dancing. What competitive advantage do you think that gives you?

It is a competitive advantage for us because we know we have a stronger relationship than anyone else competing in the field. So much about having a successful partnership is trust and communication. We have known each other for my whole life. Of course there are challenges along the way, but we love each other. That is very powerful and we know that together, we can accomplish whatever we set our minds to.

On the other hand, what are some of the difficulties of being a brother-and-sister pair?

When you work closely with anyone whether it's a co-worker, spouse or sibling, there are always challenges. While we get along incredibly well, we are not the same person. We have different personalities, different strengths, and we definitely don't always agree. When we are working, because we know each other so well, we don't need to filter what we say to each other. That honesty can be a little blunt at times, but in the end we reinforce it is a strength. We both bring our best to the team and can work through challenges quicker than teams that are concerned about being overly polite with each other.

Do you have any role models in skating? How do they inspire you?

We have been very fortunate to have many incredible role models and mentors in our sport. It's one thing to admire competitive skating, but to see experienced people like Kristi Yamaguchi, Scott Hamilton,



▲ The Shibutanis chose the audience during the free-dance program of the 2010 Winter Olympics in温哥华, in which they took the silver medal in their personal-best season. © Michelle Moulton-Gallegos

▲ A remarkable Meryl Davis and Charlie White won the U.S. Figure Skating Championships in January 2015. © Ezra Fils USA TODAY Sports

and Michelle Kwan have also been generous with their time, talking with them and being inspired by them at a young age really helped us as we were developing. To have them be mentors and friends now is really special. They along with other skaters, have continued to influence how we want to interact with young skaters that approach us. If we hadn't had as many positive experiences that could have changed our impression of the sport.

How does your Japanese-American background influence your skating and approach to life?

I'm not sure how much our heritage has influenced us, but we have fantastic and supportive parents. They have always wanted us to pursue what we are passionate about. We were taught from a young age the importance of respect, hard work, and sponsorship. While skating is a competitive sport, we realize that we are lucky we get to perform and share what we love with people from around the world.

Your parents have music/art backgrounds. Do they ever offer suggestions for your programs regarding your choice of music, storytelling, or choreography?

Our parents have musical backgrounds and growing up we always had music playing in the house. I never played an instrument, but I was always dancing around the living room. It's fortunate that our parents are knowledgeable and that we can ask them for their input and suggestions. Between them and

our coaches, we have a great team.

The next Olympics are less than two years away. What do you think you need to improve in order to reach the podium?

Since competing at our first Olympics in 2010, we have a better understanding of the pacing and the build up to the Games. We have a strong plan with our coaches. Our end goal is to be the best we can be when we are skating in PyeongChang. We are on a great track, so it's exciting that we can continue to find ourselves as interns and athletes during the next two years leading up to the Olympics.

What are some of your favorite Japanese foods?

Some favorites include sashimi, agedashi tofu, tonkatsu, gyozas, takoyaki, seitan and ramen. Basically, we LOVE all Japanese food.

Please share some of your favorite places in Japan with Chopsticks NY readers—or if there are any places in Japan you have never visited but would like to visit, please share those.

The first time we visited Japan was in 2008. Since then, we travel to Japan two-three times a year on average. Some of our favorite cities are Tokyo, Osaka and Nagoya. And we would love to explore more of Kyoto. When we were on a tour, we passed through, but it was only for one dinner.

All Things New from Stores, Products to Events

CAFE

Natural and Healthy Japanese-Style Bubble Tea

There are no shortage of bubble tea shops in the city, but many mix your drinks behind a wall so you don't really know what is going into it besides flavored powder. At the new Japanese-style bubble tea shop NOHDHON Tea Room, located on St. Marks, the open layout allows you to see all of the fresh ingredients being added to your tea. The largely unadorned physical space of NOHDHON, which means tranquil in Japanese, is designed to provide customers with a moment of calm. The menu consists exclusively of matcha (green tea) based drinks, with different flavors such as lavender, vanilla and hazelnut and creative names such as Tokyo Fog and Green Haze.

NOHDHON, whose name is a palindrome and reflects its circular concept of gathering, places the ultimate premium on truly organic, high-quality ingredients. For example, the green tea leaves used are imported from Japan and each drink is individually whisked once ordered. The two alt-milk options are vegan almond or soy milk, and available toppings are tapioca or red beans. You can sit at an window bench seat to enjoy a quiet respite during your busy day. For those on the go, NOHDHON's creations are the perfect accompaniment to walking on a lovely spring day!



After you add, pour cold & hand-whisked iced organic green tea from Japan



The whisked tea surrounds every tea珠子 (tapioca or red bean) of your choosing.



Make sure NOHDHON Tea Room is open before drinking to get all the good stuff!



Unveiled: NOHDHON Tea Room is now open in St. Marks.



FOOD

Fresh Ramen Flavor at Your Own Table

The ramen craze in the U.S. shows no sign of slowing down. In accordance with this trend, home-cooking ramen systems are also growing. This February, 25-year veteran noodle manufacturer and distributor, TMI Trading released Fresh Japanese-Style Ramen, a fresh frozen ramen. It allows you to create freshly-made ramen taste and aroma at home without any hassle. It comes in the three enticing soup bases of Miso, Shoyu and Tonkotsu, all classic Japanese ramen tastes. The noodles are straight and thin with a distinct texture, developed from TMI's extensive noodle-making experience. The recommended way to enjoy this premium and authentic quality ramen is to boil the noodles for only 1-2 minutes, add a soup flavor packet at the end, and top with soft-boiled Japanese-style egg, fan cake and scallions to serve. Fresh Japanese-Style Ramen is available in select Whole Foods supermarkets and retailers in the tri-state area.



<http://www.tmitrading.com>

BOOK

The Vegetable Sushi Cookbook – Simple, Fresh, and Delicious Recipes

For vegetarians, making sushi at home might sound intimidating. Ms. Iwana Shop, one of Japan's top food bloggers, would tell you that it is, in fact, a very convenient way to savor seasonal, fresh vegetables. Her blog on vegetable cooking reaches an average of 60,000 unique visitors daily and her first cookbook in the U.S., *The Vegetable Sushi Cookbook* (released by Kodansha USA in April), features over a hundred mouthwatering vegetarian sushi recipes that will appeal not only to vegetarians, but also to health-conscious foodies. Ms. Shop says, "You don't need special techniques to make sushi with vegetables. You can try various combinations by grilling, steaming, and frying them." The simple, shorter prep time means that the vegetables retain much more of their taste and nutritional value, and it is the perfect way to savor seasonal flavors as well.

In this 112-page, full-color cookbook, Ms. Shop covers all types of sushi, from nigiri (a football-shaped rice ball with toppings) to maki (a roll) to chirashi (sushi rice with scattered toppings) to mazurushi (pressed sushi) and more. "Home fun, cook less, eat well, and enjoy every last bite of delicious vegetable sushi," says Ms. Shop.



<http://www.kodanshauusa.com>

06. Gourmet and Luxury Trains Running Through Japan

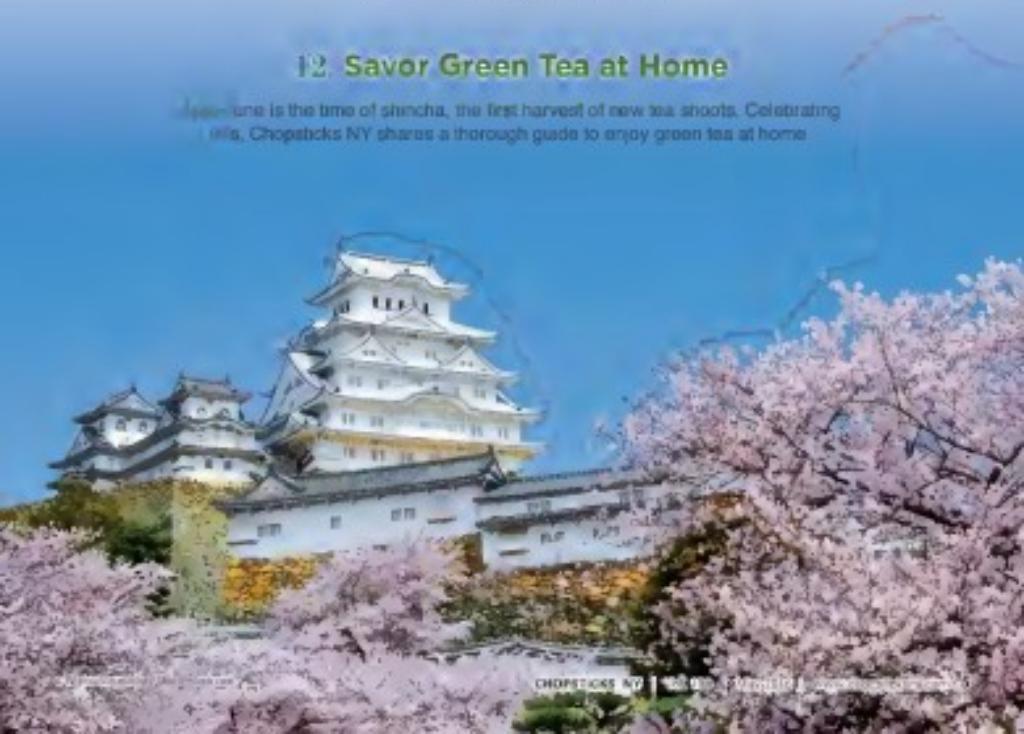
One of the most exciting aspects of visiting foreign countries is trying local foods. The perfect way to travel and eat your way through Japan is by riding a regional gourmet train. Here we introduce two notable gourmet trains.

08. Travel Back to the Time of Samurai in Castle Towns

Visiting historic sites in Japan transports you to another time and place. Here is an overview that will help you understand your destinations without taking an advanced class in Japanese history.

12. Savor Green Tea at Home

In June is the time of shincha, the first harvest of new tea shoots. Celebrating this, Chopsticks NY shares a thorough guide to enjoy green tea at home.



Gourmet and Luxury Trains Running Through Japan

One of the most exciting aspects of visiting foreign countries is trying local foods. Since Japan offers a wide variety of regional delicacies, you might be overwhelmed with the options in front of you and find yourself wondering how much you can enjoy in a limited amount of time. The perfect way to travel and eat your way through Japan is by riding a regional gourmet train, which features food and drinks made with local ingredients. Today, there are many regional gourmet trains in Japan, all different in size, route, length of travel, and price. Here we introduce two sustainable trains: one is a short course in the north and the other is a luxurious trip in the south.

TOHOKU EMOTION: Savor Northern Harvests in a Half-Day Journey



- ➊ Savory vegetables perfectly complement succulent pork skull.
- ➋ You might have a chance to encounter local people from the window of the running train.
- ➌ Fresh rice harvested in the region is highly valued at many upscale restaurants in New York City.
- ➍ The exterior of the TOHOKU EMOTION train has been designed by Kenzo Takada, a Tokaido native and internationally known fashion designer who has done great stints for both Prada and Versace.

All photos on this page courtesy of JR EAST

Tohoku, which literally means "northeast," is the northernmost region in Honshu, the main island of Japan. The Daishirane cut through Tohoku from north to south and separate the western side, which faces the Sea of Japan, and the eastern side, which faces the Pacific Ocean, giving the region a unique climate and helping it to develop diverse cultural features. Harvests from Tohoku include premier foods well known not only domestically but also globally: uni (sea urchin), scallops, squid, oysters, seaweed, wagyu beef, apples, cherries, peaches, and grapes just to name a few.

The **TOHOKU EMOTION** regional gourmet train consists of 3 cars that accommodate 48 people total, allowing passengers to appreciate the tastes and atmosphere of Tohoku in comfort. It runs from Hachinohe Station in Aomori Prefecture to Kuri Station in Iwate Prefecture and highlights dishes crafted with regional ingredients from both land and sea. The featured chef changes periodically. Until the end of September, Chef Michiko Sakuramoto, a Tohoku-native

specializing in Italian cuisine, offers an a la carte menu (which changes according to the seasonal ingredients available) with a fine-to-table approach that perfectly highlights the tastes of Tohoku.

The gourmet train runs on a scenic coastal line encompassing two prefectures and overlooking the Pacific Ocean. During the five-hour round trip, you can appreciate local delicacies and breathtaking views. Lunch course is served on the way from Hachinohe to Kuri, and on the return trip, passengers can enjoy a variety of desserts and locally produced drinks served in a buffet style. Sit back, relax, and enjoy seasonal northern flavors to the fullest.

If you don't have enough time for the round-trip journey, there are shorter options available. For schedules and prices, visit the **TOHOKU EMOTION** website at www.jreast.co.jp/tohoku/motion/home.html.

Hachinohe

Kuri

Travel on the SEVEN STARS in Kyushu

Located in the southern part of Japan, Kyushu Island consists of seven prefectures: Fukuoka, Nagasaki, Saga, Kumamoto, Oita, Miyazaki, and Kagoshima. The SEVEN STARS is a luxurious train that connects all of the seven prefectures, allowing passengers to appreciate Kyushu over the course of a 4-day (3-night) or 2-day (1-night) journey.

The SEVEN STARS has seven cars, including a lounge car, a dining car, and five cars containing a total of fourteen guest rooms (all suites), each of which is designed with a classic-modern East-meets-West aesthetic. The SEVEN STARS also features local crafts and materials from Kyushu, giving guests a sense of the region without even stepping out of the train.

The 4-day, 3-night journey, which visits the prefectures, starts at Hakata Station in Fukuoka Prefecture and heads to Yufuin in Oita Prefecture, which is famous for its onsen hot springs. Passengers have a chance to walk around this tourist city before enjoying a special dinner on the train made with ingredients from Kyushu. Guests then spend the night in their luxurious cabins aboard the SEVEN STARS.

On the second day, the train stops in Miyazaki Prefecture, and passengers can taste freshly harvested, local vegetables. The train continues to Kagoshima Prefecture in the afternoon, stopping at famous Mount Kirishima. Passengers stay at a prestigious ryokan (a traditional Japanese-style inn).

The third day begins with breakfast at the ryokan followed by a short excursion in the private forest nearby. In the afternoon, the train travels through one of the most scenic passages, skirting along the coast that faces the East China Sea and entering Kumamoto Prefecture. French cuisine is served for dinner on the SEVEN STARS, and guests sleep on the train until it stops at Mount Aso in the early morning. The inspiring view of Mount Aso is the perfect end to this luxurious journey. There is a farewell meal aboard the train on the way back to Hakata Station.

While the 4-day, 3-night journey covers the eastern and southern parts of Kyushu, the 2-day, 1-night journey goes to northern and western parts of Kyushu, encompassing Fukuoka, Saga, Nagasaki, Kumamoto, and Oita Prefectures. One of the highlights of this trip is a visit to a 400-year-old pottery town, Arita, which includes a trip to a pottery kiln. The train travels through beautiful scenery on both the ocean and mountain sides. The stunning sunrise over Mount Aso in Kumamoto Prefecture is not to be missed.

Whichever option you choose, you will be impressed in the beauty and flavor of Kyushu aboard the SEVEN STARS.



- ① The SEVEN STARS travels around seven prefectures in Kyushu alongside sea coasts, through the mountains, and in the forest.
- ② Located at the foot of the tree, the Blue Ash Orange is a rare and unique edition; passengers can enjoy the most out performance on this evening.
- ③ Seats in the background is Mr. Cenzo, a violinist incorporating Bagpipes and Oita Prefecture.
- ④ Each room is decorated with crafts and materials from Kyushu, such as Arita porcelains and Kyushu-style embroidery. Passengers can enjoy their stay at the foot of Kyushu from their rooms.
- ⑤ Sushi form "Yamakaze Sushi" (catered for the 2nd train) in the four-day journey.

All photos in this page are courtesy of JR Kyushu

Travel Back to the Time of Samurai in Castle Towns

Immersing yourself in a completely different environment is perhaps one of the most valuable aspects of traveling abroad. Visiting historic sites in Japan transports you to another time and place, and it is especially a very popular activity with foreign visitors. But if you know more about the stories behind these historic towns, your visit will be more exciting and fulfilling both intellectually and spiritually.

Here is an overview that will help you understand your destinations without taking an advanced class in Japanese history.

The first thing you need to know is whether it's a samurai town or an aristocratic town. Most of the historic towns in Japan were developed under samurai governments during the fifteenth to nineteenth centuries. There are a handful of aristocrat-focused towns, such as Kyoto and Nara—the former capitals of Japan—which both retain an elegant culture. The street plans of these capital cities are modeled after ancient Chinese capitals with their grid grids.

In contrast, samurai castle towns have complicated street structures for both defensive and offensive reasons. In a typical samurai castle town, streets radiate from the center of the town, a castle tower. Japanese castle towns are quite similar to medieval castle towns in Europe, but a Japanese castle is typically surrounded by a deep and extensive moat and numerous walls, while in Europe a wall usually surrounds the entire town as well as the castle.

During the periods when samurai governed, a castle was both the symbol of each governing clan and also a fortress, as there were numerous defensive features built into the town, such as dead ends and maze-like passageways to delay enemies trying to attack the castle. Usually the district closest to the castle was occupied by high-ranking samurai who served the lord of the castle. Other districts were based on occupations, such as blacksmiths, carpenters, oil dealers, and fabric sellers and dyers. These districts are not always easy to detect by looking at them, and most of the original houses no longer exist, but there are historical towns that still use some of the district from that period. If you learn about the background of a historic town you plan to visit, you can view the site with a larger perspective and enjoy the place even more.

If you want to dig into a town's history further, check out which clan governed the region. In the olden days when there were no fast and sophisticated transportation systems, each samurai town had to be self-sufficient. Each governing clan developed local industries by using available resources and the created the location of regional masters, crafts and foods in Japan that remains strong today. Visitors can savor these regional foods as souvenirs and enjoy the local flavors.



© iStock.com/StockPhoto24

Visiting old temples and shrines and walking through traditional towns are beautiful experiences, but thinking about how each town developed while you do this lets you travel back to the time of the samurai.

Castle towns that take you back to the time of the samurai

Kanazawa

Kanazawa, formerly part of the Edo period (1603–1868) after the Toyotomi domain. The Maeda clan developed an elegant culture that blended the samurai spirit with Kyoto-style elegance. Visitors can walk through historical streets with samurai mansions and government districts and visit the gaudy Kenrokuen Garden. Visitors can also enjoy lanterns glowing boat culture, which borrows elements from the Sea of Japan and beautiful wagashi (traditional sweet). Crafts reflecting Kaga's aesthetic sense—such as Kotozukushi (lacquerware items embellished with gold leaf) and Kaga monogrammed fabrics—are great souvenirs.

Himeji

Known as "White Horse Castle" (Himeji Castle), a UNESCO World Heritage Site, has successive districts of streets behind it. The origin of this castle goes back to the fourteenth century, and the master of Himeji changed several times during a turbulent period of war. Lord Ikeda successively expanded the castle of Himeji Castle and built the architectural foundation that we see today. The town around the castle still has many historical landmarks, which tourists can easily visit via a hopping bus route. Himeji Castle is one of the most famous districts and is featured in Hollywood movies such as *The Last Samurai* (2003) and *You Only Live Twice* (James Bond film from 1967) as well as Akira Kurosawa's *Ran* (1985) and *Seven Samurai* (1954).

Kumamoto

Accomplished Kumamoto Castle was established by Kuroda Kata, a war general hero known to be extremely talented in combat and masterful in castle/fortress engineering. Lord Kuroda created the foundation of the Kumamoto region by developing strict laws and irrigation systems, and he also cultivated demand. The Kuroda clan was unfortunately defeated after his death, and for most of the Edo period the Kumamoto region was governed by the Hosokawa clan, which respected and maintained the governing philosophy established by Lord Kuroda.





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These are the first two pages of the original manuscript of the *Book of Hours* of Anne of Cleves, which was written by Jean Colombe and his workshop between 1515 and 1520.

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~WA DOKO
DESU KA~

[Learning] Where?

[Quiz] A common place when asking directions. Do you remember the beginning of the sentence? For example "Wa oka shite kōsōshite wa doko desu ka" or "Kono Bushōto wa doko desu ka."

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Savor Green Tea at Home



If you are thinking about brewing green tea at home, it might be better to know the things you need to be successful. Black and green tea are different animals, so you cannot brew green tea in the same way as black. Whereas black tea goes through an oxidation process after the harvest, green tea in general doesn't. Accordingly, green tea has a more delicate flavor and aroma that can be ruined if not prepared properly. In order to savor the best aroma and flavor it's best to follow the steps that have been employed in Japan for centuries. Chopsticks NY consulted Mr. Richard Kato, tea advisor at Ippodo Tea New York, about green tea home brewing.

Familiarize Yourself with the Types of Green Tea

Green tea is not just one single kind. Although they come from the same tree, there are several types of green tea due to different production methods, each of which has a specific taste profile. **Gyokuro** is a shade-grown tea that has tasting sweetness and umami with a distinctive fragrance. **Sencha**, probably the most popular kind, has a well-balanced flavor and aroma. Its slight bitterness harmonizes with its elegant sweetness. **Bancha** is a casual, every-day green tea that has a refreshing astringency and a rich, characteristic aroma. **Matcha** powdered-green tea, is also a shade-grown tea, which is different from these three types in several ways. The tea leaves are steamed and then air dried after being harvested. Afterwards, they are de-stemmed, de-veined, and ground into fine powder. You can enjoy the matcha powder by mixing with water by whisk.

Four Key Elements to Get Optimal Flavor

It's best to know what types of flavor and aroma you like before buying tea leaves. Origin of production affects the taste, but the types mentioned above will help you find your favorites. Once you decide on your preferred type, then brew it the appropriate way. The basic steps for making gyokuro, sencha and bancha

are the same: add tea leaves to a tea pot, pour in hot water and wait while the tea is steeping.

However, according to Mr. Kato, there are four key elements to get such type's optimal flavor:

1. Amount of Tea Leaves
 2. Amount of Water
 3. Temperature, and
 4. Brewing Time.
- Below are the standard numbers for each type of green tea, making 1-3 servings.



Brewing water is 100°C (212°F), and every time you transfer water from one tea cup to another, the temperature goes down about 10°C in order to cool the water down to 80°C, pour boiling water from a kettle into a cup (~10°C) and then transfer the water into a tea cup (~10°C). Also do not shake or swirl the cup while the tea leaves are steeping. Wait until the tea leaves brew naturally.

When you are putting brewed tea into cups, pour until the leaves float very last drop. From the second brew and beyond, you don't have to wait the brewing times indicated above.



How to Prepare Matcha
Matcha green tea has a gentle umami and a full-bodied fragrance. Unlike other tea, matcha is ground, powdered tea, and people drink it by dissolving it into water. However, it is not actually dissolved, but mixed with water. To make one bowl of matcha, put in 1 teaspoon of matcha, pour 2 ounces of 80°C water, and whisk for 15 seconds. Don't forget to sift the matcha powder before using it, as this will produce smoother matcha.



Celebrate SHINCHA New Crop Tea

This is the time of the year when Japan's green tea "new" season is excited about trying shincha, the first harvest of new shoots. Like wine's Bourgogne Nouveau, shincha has a fresh, young and delicate aroma and flavor, and it can even be an index for indicating how good the year's green tea harvest will be.

How to Brew Shincha

The best way to enjoy the refreshing aroma and flavor of shincha is by following the steps below, making 3 cups:

- 1 Put 2 heaping tablespoons of tea leaves into the teapot.
- 2 Pour 6-7 ounces of hot water into the teapot. 80°C is optimum for shincha.
- 3 Let the leaves steep for about 40 seconds. Do not shake the teapot while steeping.
- 4 Pour the tea into 3 cups, ensuring even distribution by pouring a little into each cup in turn until the last drop has been poured.

Mr. Kato also recommends trying Cold Brew Shincha. Steep shincha tea leaves in cold water for about 20 minutes, and you'll have exquisitely aromatic cold tea.

How to Store Shincha

Tea leaves are sensitive to humidity and temperature fluctuations. Store shincha in an airtight container at room temperature, away from sunlight and strong odors. Shincha's fragrance is very delicate, and will gradually fade even in an unopened package. Please consume shincha by the middle of July, while you can still enjoy its fragrance.

Ippodo Tea, New York

Established in Kyoto in 1717, Ippodo is an esteemed green tea specialty store with a long history. Its New York location that opened in 2013 carries a wide variety of green tea leaves, matcha, and tea goods, as well as serves hot and cold green tea to go (including the signature Matcha-té-Sa).

125 E. 39th St., (bet Lexington & Park Aves.), New York, NY 10016
TEL: 212 930 0809

www.ippodo-tea.co.jp/en/shop/ny.html

KAWAII in New York

By Julie Sacks

Magical Matcha, for a Kick in the Sweet Tooth

Everybody loves matcha—but powdered green tea is not just for drinking anymore. Marvelous matcha is popping up in all sorts of kawaii forms: from cocktails to lattes. But the very cutest forms are the sweet ones. Here are a few matcha gifts guaranteed to sweeten any day! Remember, antioxidant matcha has many health benefits: it boosts metabolism and even prevents cancer. This naturally cancels out any guilt about indulging sugar cravings!

The Doughnut Plant is renowned from Manhattan to Tokyo for its addictive take on the all-American pastry—and one of its most popular items is the gorgeous, green, Matcha Doughnut, a perfect blend of Eastern and Western dessert influences (doughnutplant.com). But for an even more kawaii doughnut experience, sample the glazed matcha doughnut at Patisserie Tamiko in Williamsburg, Brooklyn: it's smaller, plumper, and yes, way cuter—the very definition of kawaii. patisserietamiko.com

If you prefer your pastries to be French-influenced, check out Lekkerado Bakery's matche croissant—it's filled with matcha custard, and sprinkled on top with matcha powder. [Lekkerado-bakery.com](http://lekkerado-bakery.com)

Sweet Marusaki is famous for magically creating scrumptious vegan macarons and meringues without eggs—and both come in delightful flavors such as lavender, rose, and—yes—matcha! Available at the monthly Vegan Shop Up (Instagram: @veganshopup) or order from [Luscious](http://laguado.com/luscious). laguado.com/luscious

Kobe Fudgyaudio's iconic "Diefred"—heavenly, cream-filled, waffle-like sandwich cookies—have always been a most welcome gift. They were a favorite of Dr. Albert Schweitzer! But for the cool, new matcha flavor in an extra-special treat? Available at Mitsubishi Marketplace, mitsubishi.com.



Sweet Marusaki's vegan, eggless matcha macarons

For an extra-strong matcha gift, nibble on cute Cha No Ke cookies. Sandwiching creamy white chocolate, these finger green tea biscuits are made with special Okouchi matcha, from tea leaves grown in Uji-Shimofusa. Available at Dean & DeLuca. deananddeluca.com



Julie Sacks Author and food expert Julia Sacks has covered culture and style for The New York Times, Time Out NYC, and Legion Livein' Urban. Follow her on Instagram @JuliaSacksDesigns/JuliaSacks

MATCHA MADE EASY

Sharp's Tea-Ceré Matcha tea maker is now sold in the U.S. It was developed in consultation with leading Japanese tea experts, and it grinds, brews and whisks all-in-one. It allows you to make authentic Matcha, as well as a variety of other delicious teas.



1 GRINDS

loose tea leaves
into fine powder



2 BREWS

water to your
choice of hot or
warm heat settings.



3 WHISKS

the Matcha tea
powder with hot water
to prepare your tea



- RED TEA CERÉ
- GREEN TEA CERÉ

And you can make so much more!



Also works with a variety of teas

The Secret Behind the Motor

The Tea-Ceré motor is able to grind the powder to about the same fineness as Matcha (15-20 microns). Also, generally when the rotation speed of the motor is increased to grind quickly, the frictional heat becomes high and tea's nutritional components are destroyed. However, Tea-Ceré's motor is designed to protect tea's nutritional constituents. When the upper and lower channels close in order to prevent the tea leaves fiber from being completely crushed, the leaves are wrapped up with a laser and made into powder. Thanks to this, you can make tea powder that goes down smoothly on your tongue and has a rich, healthier aroma.

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Japanese Restaurant Review

Ichiba Ramen
Chochin
Saikai Dining Bar

Mixology Lab

Copa Rico with
Nanbu Bijin Umeshu

"WA" Cooking

Plum Wine Jelly with
Strawberry

Listings
Japanese Restaurant

Ichiba Ramen

125 University Pl., Suit 120, S. 14th St. | New York, NY 10003
Tel: 212.279.2600 | www.ichibamen.com
Mon-Sat: 11 am-11:30 pm

NOW!

In the market for a hip, new ramen place? Ichiba means market in Japanese, and like a well-stocked market, it offers more than ramen, with an array of options to please a wide variety of tastes. This ramenya is also an eatery, with many gyoza, chahan, tempura, and gyozai options. But of course, Ichiba serves reliable ramen, with noodle-soup options to appeal to everyone. For meat eaters, check the signature Ichiba Shoyu-Chicken Ramen—the most popular menu item—but there's also a meat-free ramen, with spinach noodles and delicious sesame-infused broth. All of Ichiba's ramen broths are so savory, you'll be tempted to indulge in another; this daiso ramen option (\$2.50) makes it easy to enjoy every last drop. Some appetizers, such as Shishito Pepper Yakitori, are just as healthy as they are tasty. Others—like the popular Sweet Potato Tempura—are pure addictive decadence. Executive Chef Jack Hawk is half-Japanese and half-Korean, so get ready to be delighted by pan-Asian flavors, from the country-kitchen staples to melt-in-your-mouth green tea and caramel salted mochi rice crepes for dessert.



The signature Ichiba Shoyu is made with a blend of various tempura, wasabi, and pickled vegetables with red caviar on top.



Hogoro Ramen with green onion tempura, a mix of spicy shio ramen options for mid-week ramen.

For a fully loaded bowl, start with a serving of yakisoba and follow with Ichiba Ramen, which has such staying power.



3 Best Sellers

- Ichiba Ramen \$16
- Ichiba Roll \$17
- Sweet Potato Tempura \$11

Chochin

2207 18th St. Sec. 1st fl. 2nd Ave.
New York, NY 10020
Mon.-Thu. 11am-11pm Sat & Sun. 12pm-4pm, 6-11pm *Closed on

NEW!

The new Upper East Side Japanese restaurant, Chochin welcomes its customers with a traditional red lantern hanging outside, appropriate as its name is Japanese for "lantern." This is a homey spot where customers can casually drop in, and the affordable menu is designed to be both nostalgic for Japanese and offer something new to non-Japanese. It features classic dishes with interesting twists, such as rice made with dashi to give it a brown hue and distinct flavor from your typical white rice. This is just one of the many innovations emerging from Chochin's kitchen. One standout is the Whole Tomato Soup, eaten by breaking down the tomato and enjoying it with the emulsified egg and surrounding cheese. Make sure not to miss the Aburage-fried Potatoes and Beef Croquette and the Champotón, which consists of champion noodles (in place of spaghetti) in Napolitan (tomato) sauce with an abundance of asparagus, onions, peppers and bacon. For drinks to accompany your meal, Chochin has several types of "cup sake" as well as some wine and beer. The ambient music ranges from the 80s to current day, all Japanese hit songs, adding to the restaurant's retro feel. Make sure to check out this cozy neighborhood joint and try all of Chochin's creative concoctions.



(Bottom) An unrolled beef bowl, served with a personal serving of rice. It is served over nori seaweed with dashi, a new interpretation of the classic.



The brightly lit interior hanging lanterns easily identifies Chochin.

Saikai Dining Bar

26 Greenwich Ave., Del N' 10th & Charles St., New York, NY 10011
Tel. 212.6495-0099 | www.saikaidiningbar.com | Mon-Thu. 5:30-11:00pm Fri & Sat. 5:30-11:30pm
Sun 5:30-11pm (Open late, To Be Used Until June 10th Sun 12pm-2pm)

The West Village based Saikai Dining Bar has been pleasing customers with its contemporary Japanese cuisine since the fall of 2014. Its two head chefs Xiao Lin and Wing Cheung, trained at some of New York's most exclusive Japanese restaurants, and bring their personal flair to the dishes they serve. For example, Hong Kong style Spicy Shrimp, creative Smoked Duck Breast with Roe Gras, and French-Japanese-Chinese Bakon Foie Gras Fried Rice are some of the unique offerings. The menu changes monthly, allowing customers to savor seasonal flavors and the chef's playful creations. Saikai also believes in the power of pairing food and drink, and its 40 types of sake make this easy. The wait staff led by manager and sake sommelier Atsushi Nakagashira can help you find sakes that complement what you are eating, but if you really want an absolute match try the three-course sake pairing menu, which also change periodically. Also not to be missed is Tuesday's Xielion (grilled chicken) Croissant served to only eight guests at the rotisserie-grill counter. In addition, there is currently a multi-course lunch served Thursday through Sunday centered on the concept of "one rice, one soup," which is the basis of Japanese cuisine. The next time you are looking to try Japanese dishes that reflect both modern and authentic tastes, come see what Saikai has to offer!



The chicken kongou is deep-fried chicken as accompanied by a soft rice croissant perfectly complements the succulent meat.



The scallop and trout sashimi is topped with a variety of flavored rice and paired with an onion kimchi (kimchi-wafu) with fish-haze flavor.



Set in a spacious interior features an assortment of industrial fixtures as well as a rooftop espresso bar area.

3 Best Sellers

• Gyoza (Marinated Beef Brew)	\$10.50	\$15
• Whole Tomato Soup	\$6.75	\$9
• Homemade Croquette Set	\$8.50	\$9

3 Best Sellers

• Uni Tako	\$15	
• Takumi Foie Gras Fried Rice	\$9	
• Chicken Karaage	\$8	

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Upper East	Poke
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Midtown West	ED! ED! CURRY!
The Edie crew served Japanese curry cuisine at the time and the extremely spicy "Edie" curry was very popular. Although they have closed, the restaurant's name lives on.	212-545-1400
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212-420-0000 ext. 321
212-420-0000

West Village
West Village Cho Cho Sae*
1147 Avenue D, 2nd fl., 973-0500
West Village Dopo Restaurant*
14 West 14th Street, 973-5200
West Village EM Japanese Bistro**
42 Avenue A, 2nd fl., 973-0700

West Village	Reserve-No West End
321 W. 23rd St (INC) Midtown/Greenwich Village	\$16,100
224-226 48th St	
West Village	Reserve-No West End
314 W. 14th St (INC) Hudson River Park	\$16,100
215-217 50th St	
West Village	Rooftop studio*
17 Waverly Place (INC) Greenwich Village	\$16,100
223-225 51st St	
West Village	Solo apt
24-26 Irving Pl. (INC) Greenwich Village	\$20,000
200-202 51st St	

East Village **Chi-Asia**

 Serving a wide variety of tea from China, Japan and Korea as well as regional specialties such as Szechuan, Cantonese, Hunanese, Shandongese, and Shanghainese. The Szechuan Special Set for two and three person will fit the appetite of the most discerning foodie.
 2001 E. 18th St., Suite 200, Del Rio, Texas 78801 • 800-525-0000 • www.chiasia.com

380 1st Ave Jr (20th fl.)	\$300	L
215 6th Ave S 5th fl.	\$150	L
Gramercy	Home	
205 Park Ave S 5th fl.	\$300	L
209-211 23rd St	\$150	L
Gramercy	Kelton Basic East	
289 3rd Ave 2nd fl. 200 S 77th St.	\$150	L
254-256 23rd St	\$150	L

367 Kildare Dr. (Behind S. Washington St.) 251-413-5888	West Village	Sousa Restaurant	200 L
215 Main St. (Between 3rd & 4th Ave.) 251-412-1000	West Village	Spice Masters	200 L
200 Franklin St. (Behind Long's Drugstore) 251-419-1000	West Village	Spicy Mexican	200 L

Free Range will automatically be
selected for all new accounts.
Additional terms and conditions apply.
See website for details.

104 Lawyer Ave (Box 104 & Hwy 51)	\$25,000
104-106-108	900
Dramatic	Monotone
104-106-108 Hwy 51 & Lawyer Ave	\$25,000
Dramatic	Soliloquy
104 Lawyer Ave (Box 104 & Hwy 51)	\$25,000

Address	Description	Value
101 South 1st Street	Telluride & Mountain View	\$295,000
220 South 1st Street	Mesa	\$295,000
101 South 1st Street	Mesa	\$295,000

Holiday Inn	100 E Main St.	\$100 L
215-521-1000		
West Village	Tosca Sushi	
1000 Broadway, 2nd floor	215-521-1000	

200 E. 10th St. (Box 100) (ext. box)	\$90.00
200 E. 10th St.	\$90.00
E. 10th Village	East Noddle

E. 10th Village **Gyo-Kaku®**

200 Cooper St., Rm. #3, Just Above T-1	\$61.00
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Gramacy **Socia SAMBA**
106 Park Ave S, Apt. 10m & 20m D-1
212-485-0387

West Village	Miyata	2010-11
121 W 9th St to 6th Ave Douglas St & 6th Ave	200-400	200-400
200-300-300		200-300
West Village	Miyata	2010-11
200-300-300; 177-180-180; 177-180-180	200-300	200-300
200-300-300		200-300

East Village

East Village	Hokkaido Bkt Pot
SKD- Makoto (per 100,000)	\$36,927
(2008-11)	■
East Village	Hokkaido⁴
SKD- Makoto (per 100,000)	\$36,927
(2008-11)	■

- Chaperones will available to pick up

A promotional image for the Super Megax2 Ramen Contest. It features a man with glasses and a black beanie, smiling and eating from a large bowl of ramen. The bowl has the word "SUNNY" on it. The background is yellow with several five-pointed stars.

The Next Step for a New York Staple

When the first Ise Restaurant opened in 1988, it quickly became a darling of the Financial District, serving authentic sushi and sashimi along with delicious Japanese comfort dishes. Only recently did its second iteration on Pine Street close its doors, unfortunately bringing the end to a decades-old mainstay that was a second home for adoring regulars. But now, Ise is being reborn in a new location in the Astor Place area, and True World Foods is proud to continue as the restaurant's longstanding fish provider.

Housed in the former Menku-Ichi space (also owned by Ise), the new Ise restaurant carries on its long practice of presenting a authentic Japanese cuisine and flavors. But the concept has transformed a bit – the menu now revolves primarily around sushi, sashimi, and soba noodles. For the still uninitiated, soba is the classic Japanese buckwheat noodle that is increasingly becoming popular in the US because of its hearty flavor and healthy properties. Ise is aiming to introduce New York City diners to the idea that these two different powerhouse cuisines are, in fact, the perfect gastronomic pair.

The chef, Makino who has been with him since the beginning, has been using True World Foods for the majority of his sushi grade fish from the day they opened! And with the new phase, he is drawing his strength from True World's reliability. "Every day, I can feel confident knowing that True World Foods is supplying our fish." He continued, "Especially now, where we are just opening and so much is unknown, the presence of a dependable partner and high quality of fish makes me sure that we are doing our best to welcome back our regulars and attracting new ones for years to come."

The Soba and Sushi Course "TSUU" (connoisseur) in Japanese is a definite must-try. It starts with sashimi, moves onto grilled and cooked dishes, then steps up to sushi and concludes with soba. Paired with carefully chosen sake, this is a multi-course meal that is meant to allow diners to savor every flavor, and shoots for pure fulfillment and maximum enjoyment. Soon, Ise will also be introducing its Kaiseki course, which also ramps up the authenticity of the menu, utilizing only the ingredients of the season, it will present a variety of elevated Japanese dishes that changes monthly.

It is, of course, possible to concentrate on solely sushi and sashimi dishes, a la carte. He takes care to clearly list the origin of its fish as from Japan, from Hon Maguro (Blue Fin Tuna), Toro to Madai (Red Snapper), Shima Aji (Yellow Jack), Uni (Sea Urchin), and Nama Hotaru Ika (Fried Squid) – all of which are supplied by True World Foods. The menu is also overflowing with options for any mood, including cooked dishes like Tempura, Yakitori (grilled chicken skewers), and much more.

Best of all, the return of Ise is an opportunity for the restaurant and its customers to take a new journey together. How often does one get the chance to witness a friendly local dining establishment discover new inspiration? It's time to join the evolution.



True World Foods supplies the fish used in the original Ise menu. The restaurant's new location will offer a similar menu.



Sashimi is the best form to enjoy seasonal, fresh fish. (above) Sashimi is a pleasurable choice to eat in a luxurious experience.



Ise's soba are all made with carefully selected, handpicked imported from Tochigi, Hokkaido. Enjoy the nutty yet elegant flavor.



Ise
63 Cooper St.
bet. 7th & 8th Merkt Fl.
New York, NY 10003
TEL: 212-258-4152



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**TrueWorld
FOODS**

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TEL: 901-351-0080 / www.truerworldfoods.com
info@truerworldfoods.com

Lower Mtn	Osceola Shabu-Shabu
229 Franklin St, Bed-Stuy/Bklyn	212-351-1775

Lower Mtn	Bay
125 Carroll St, Bed-Stuy/Bklyn/Ft. Green	212-351-0508

Lower Mtn	Sashimi
305 Carroll St, Bed-Stuy/Bklyn/Ft. Green	212-351-0008

Lower Mtn	Sushi & Sashimi
21 Park Slope Ave, Fort Green/Bklyn	212-965-0500

Lower Mtn	Yakitori-Toro
21 Carroll St, Bed-Stuy/Bklyn/Ft. Green	212-351-0474

Lower Mtn	Yogurtzini
101 4th Avenue, Bed-Stuy/Bklyn/Ft. Green	212-351-7203

Tribeca

Tribeca	Ashita
420 Greenwich St, Lower Manhattan	212-366-0009

Tribeca	B Pier
221 West 13th St, Meatpacking D	212-513-2020

Tribeca	Breakfast
30 Hudson St, Meatpacking D	212-513-0774

Tribeca	NEILIA*
25 Hudson St, Meatpacking D	212-513-0528

Tribeca	PIG WIG
120 Hudson St, Meatpacking D	212-513-1775

Tribeca	PORK NEXT DOOR
120 Hudson St, Meatpacking D	212-513-0400

Tribeca	Razzaggio
440 Greene St, Bed-Stuy/Bklyn	212-351-0001

Tribeca	Shiggy's
211 Greene St, Bed-Stuy/Bklyn	212-351-0200

Tribeca	Sochi-Azura
421 Greenwich St, Lower Manhattan	212-513-4470

Tribeca	Takachihi Tribeca*
142 Greene St, Bed-Stuy/Bklyn/Ft. Green	212-351-0001

Tribeca	Zotto*
279 Hudson St, Meatpacking D	212-513-0657

Tribeca	Blue Ribbon Sushi
111 Greenwich St, Spring/Armory St	212-351-0001

Tribeca	Genki
281 Greenwich St, Meatpacking D	212-513-0001

Tribeca	Hanako
23 Thompson St, Bed-Stuy/Bklyn/Ft. Green	212-351-0001

Tribeca	Hanako Rice
25 Thompson St, Bed-Stuy/Bklyn/Ft. Green	212-351-0001

Soho	Dinner
117 Greenwich St, Meatpacking D	212-513-0001

Soho	Seven Sohns*
230 8th Ave, Meatpacking D	212-513-0001

Soho	Brooklyn
1-9 8th St, Bed-Stuy/Kingsbridge	212-351-0001

Soho	1 or 8"
101 4th Ave, Bed-Stuy/Kingsbridge	212-351-0001

Soho	Am Sushi*
142 Greenwich St, Meatpacking D	212-513-0001

Soho	Bella
290 Greene St, Bed-Stuy/Bklyn/Ft. Green	212-351-0001

Soho	Festive Japanese Cuisine
280 Greene St, Bed-Stuy/Bklyn/Ft. Green	212-351-0001

Soho	Gensu
281 Greenwich St, Meatpacking D	212-513-0001

Soho	Hanako-Japanese Restaurant
223 Greenwich St, Meatpacking D	212-513-0001

Soho	Iron Chef House
101 4th Ave, Bed-Stuy/Bklyn/Ft. Green	212-351-0001

Soho	TAKEO'S SUSHI
101 4th Ave, Bed-Stuy/Bklyn/Ft. Green	212-351-0001

Soho	TAKEO'S SUSHI
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101 4th Ave, Bed-Stuy/Bklyn/Ft. Green	212-351-0001

Soho	TAKEO'S SUSHI
101 4th Ave, Bed-Stuy/Bklyn/Ft. Green	212-351-0001

Brooklyn	OKAKURA on SMITH
190 Smith St, Ft. Green, Brooklyn	212-351-2771

Brooklyn	Ki Sushi
101 4th Ave, Bed-Stuy/Bklyn/Ft. Green	212-351-0001

Brooklyn	Mizuna Ramen
210 3rd Ave, Bed-Stuy/Bklyn/Ft. Green	212-351-0001

Brooklyn	Oboro
210 3rd Ave, Bed-Stuy/Bklyn/Ft. Green	212-351-0001

Brooklyn	OZU
280 3rd Ave, Bed-Stuy/Bklyn/Ft. Green	212-351-0001

Brooklyn	RAMEN YAKISO*
101 4th Ave, Bed-Stuy/Bklyn/Ft. Green	212-351-0001

Brooklyn	TAKEO'S SUSHI
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Brooklyn	TAKEO'S SUSHI
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Original dish at Bushwick location



Original dish at Bed-Stuy location



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100 Spring St.
100 Spring St.

100 Spring

Brooklyn	Ramen Setagaya*	
280 Bedford Ave, Bed-Stuy, Brooklyn, NY 11202	236-8787	
Brooklyn	Sukiyaki 8	
1023 Marechiaro Ave, Bushwick, Brooklyn, NY 11235	347-4712	
Brooklyn	SALT + CHARCOAL	
971 Avenue B, Brooklyn, NY 11215	343-2725	
Brooklyn	Sensuji Poppo	
74-12 3rd Ave, Brooklyn, NY 11215	343-2725	
Brooklyn	Shimoyama Etsu	
100-100 Avenue Avenue, Brooklyn, NY 11215	236-8787	
Brooklyn	Sugoro Ramen Japanese	
827 Washington Ave, Brooklyn, NY 11215	343-4712	
Brooklyn	Sushi Katsuya	
215-21 3rd Ave, Brooklyn, NY 11215	236-8787	
Brooklyn	Tanzen	
2720 15th Ave, Brooklyn, NY 11215	343-4712	
Brooklyn	WASAM	
162 Kingsland Ave, Brooklyn, NY 11215	343-4712	
Brooklyn	Zenkichi*	
270-290 3rd Ave, Brooklyn, NY 11215	343-4712	
Brooklyn	Zeta Ramen	
221-241 3rd Ave, Brooklyn, NY 11215	343-4712	

*Chopsticks NY available to pick up

Queens		
Queens	Aji Japanese Cuisine	
30-13 30th Rd, Astoria, NY 11103	718-274-0000	
Queens	Ajisen Ramen*	
104-04 38th St, Elmhurst, NY 11370	212-248-1111	
Queens	ANBISHI*	
10-02 38th St, Astoria, NY 11103	212-248-0200	
Queens	Bonsai 3D	
12-02 8th Street, Astoria, NY 11103	212-248-1000	
Queens	Gigapachi*	
304-11 Flushing Rd, Flushing, NY	343-4712	
Queens	genmasoba*	
340-02 30th Ave, Astoria, NY 11103	212-248-0000	
Queens	Hakata	
10-01 51st St, Astoria, NY 11103	212-248-0200	
Queens	Hoshi Ramen & Soba*	
161-01 Roosevelt Ave, Flushing, NY 11354	212-343-2000	
Queens	Hizen-Japanese Restaurant*	
10-02 38th St, Long Island City, NY 11103	212-248-0118	
Queens	Hokkaido Ramen	
15-13 3rd Ave, Astoria, NY 11103	212-248-0200	
Queens	KATSUNE*	
12-02 10th Street, Flushing, NY 11354	212-343-0202	
Queens	Kento Japanese Restaurant	
20-02 Broadway, Astoria, NY 11103	212-248-0200	
Queens	Kyoto Sushi	
16-01 3rd Ave, Flushing, NY 11354	212-343-0200	
Queens	Matsu Sushi*	
30-01 38th Ave, Astoria, NY 11103	212-248-0000	
Queens	Narita	
10-01 38th Street, Elmhurst, NY 11370	212-248-0000	
Queens	Otoko Sushi	
27-01 38th St, Flushing, NY 11354	212-248-0200	
Queens	Pink Men*	
104-01 38th Ave, Astoria, NY 11103	212-248-0000	
Queens	Ramen Shokudo*	
30-01 38th Ave, Astoria, NY 11103	212-248-0000	
Queens	Shabu of Japan-Albion Park	
10-02 38th Ave, Astoria, NY 11103	212-248-0200	
Queens	SUSHI ISLAND*	
10-01 Queen Dell Building, NY 11354	212-343-0200	
Queens	Sushi Rose*	
26-01 Kester Avenue, Astoria, NY 11103	212-248-0200	
Queens	Takosushi*	
20-02 38th St, Sunnyside, NY 11104	212-248-0200	
Queens	Tendo Sushi*	
104-02 38th Street, Flushing, NY 11103	212-248-0200	
Queens	Udon West	
100-01 38th Ave, Flushing, NY 11103	212-248-0200	
Queens	Watene Sushi*	
20-01 38th Ave, Flushing, NY 11103	212-248-0200	
Queens	YUNN Wide Dining*	
20-01 38th Avenue, Astoria, NY 11103	212-248-0000	
Long Island	Beekman	
601 Merriman Avenue, Roslyn, NY	236-8787	
Long Island	Bonito Japanese Steakhouse*	
8-100 1st Ave, Roslyn, NY 11576	236-8787	
Long Island	Keisuke Ramen*	
2000 Merrick Rd, Merrick, NY 11566	236-8787	
Long Island	Kizuna	
100 Merrick Ave, Dix Hills, NY 11746	236-8787	
Long Island	KuraEbi*	
Long Island	Kushikase*	
27-01 Merriman Rd, Commack, NY 11725	236-8787	
Long Island	Musso Restaurant*	
300 Forest Ave, Garden City, NY 11530	236-8787	
Long Island	Nigashiburi	
27-01 3rd Ave, East Meadow, NY 11550	236-8787	
Long Island	Restaurant Yoneguchi*	
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Long Island	Rock-n-Soba Port Wk	
100-01 38th Ave, Roslyn, NY 11576	236-8787	
Long Island	Sea Restaurant*	
200-01 38th Street, Roslyn, NY 11576	236-8787	

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Upstate **Robin House**
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New Jersey **ICHIBAN**
171 Main St., Asbury Park, NJ 07712
1-800-474-4747

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1-800-474-4747

New Jersey **Kamegaike***
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1-800-474-4747

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1-800-474-4747

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New

New Jersey	Nagoya Sushi*
101 University St. Stevens, NJ 07020 201-843-0100	201-843-0100
New Jersey	Reiko Sushuya
260 Main St., Hoboken, NJ 07030 201-696-4200	201-696-4200
New Jersey	Ramen Setagaya
260 Main St., Hoboken, NJ 07030 201-696-4200	201-696-4200

New Jersey	Sakura-Dome*
42 Franklin Ave., Englewood Cliffs, NJ 07632 201-463-1000	201-463-1000
New Jersey	Santoku (Metuchen)
186 Union St., Metuchen, NJ 08840 201-547-4700	201-547-4700

New Jersey	Sensaki Sushi (Metuchen)
500 Union Ave., Elizabeth, NJ 07208 201-871-0112	201-871-0112
New Jersey	Senshi Tease*
201 Jersey Ave., Jersey City, NJ 07302 201-463-4700	201-463-4700

New Jersey	TATSUMI*
1000 Avenue Rd., Wayne, NJ 07470 201-645-4500	201-645-4500
New Jersey	Teatime Sushi*
1000 Avenue Rd., Wayne, NJ 07470 201-645-4500	201-645-4500

New Jersey	Yoga Restaurant
432 Madison Ave., 20th Fl., New York, NY 10016 201-671-1000	201-671-1000
New Jersey	Yuketen 25
252 25th Avenue, Hoboken, NJ 07030 201-795-0500	201-795-0500

New Jersey	Yusugoto Restaurant*
100 Harrison Ave., Hoboken, NJ 07030 201-643-0000	201-643-0000
New Jersey	Yum*
1200 Avenue Ave., Englewood, NJ 07632 201-525-4000	201-525-4000

Connecticut

Commercial	Abae
301 W. Main St., New Haven, CT 06510 203-542-1100	203-542-1100
Commercial	Kaze
1710 Main St., New Haven, CT 06514 203-445-7100	203-445-7100

CAFE

Upper West	Reiko's Upper W.
200 Columbus Ave., New York, NY 10231 201-531-5475	201-531-5475
Midtown West	Cafe Zanya-Midtown W.
1710 1st St., New York, NY 10019 212-294-0800	212-294-0800

Midtown East	Rancho Cafe
941 1st Ave., New York, NY 10019 212-623-1250	212-623-1250
Midtown East	Cafe Zanya-Midtown E.
111 1st St., New York, NY 10019 212-294-0800	212-294-0800

Midtown East	IFPIRO TEA
191 1st Ave., New York, NY 10019 212-294-0800	212-294-0800
Midtown East	Mausami Kitchen
301 Madison Ave., New York, NY 10016 212-613-2812	212-613-2812

New Village	Kata (Brentwood)
219 3rd Street, New York, NY 10013 201-937-0000	201-937-0000
New Village	Cafe Zanya-East Village
401 Cooper St., New York, NY 10013 201-937-0000	201-937-0000

New Village	Chikuzen
200 1st Ave., New York, NY 10016 212-473-0700	212-473-0700
New Village	PANAY
171 2nd Street, New York, NY 10013 201-937-0000	201-937-0000

New Village	Spot Dessert Bar
210 Madison Ave., New York, NY 10016 201-937-0000	201-937-0000
New Village	Silk Cakes
210 Madison Ave., New York, NY 10016 201-937-0000	201-937-0000

New Village	Yoga Tea Garden
101 Cooper St., New York, NY 10013 201-937-0000	201-937-0000
New Village	Brennan's Sto*
171 2nd Street, New York, NY 10013 201-937-0000	201-937-0000

New Village	Kata (Brooklyn)
101 Avenue K, Brooklyn, NY 11208 718-384-0000	718-384-0000
New Village	Sweet Dynasty
1810 2nd St., Brooklyn, NY 11215 718-384-0000	718-384-0000
New Village	Yoga Tea Garden
1000 Madison Ave., New York, NY 10128 212-255-0000	212-255-0000

New Village	Kata (Bronx)
201 Avenue A, Bronx, NY 10451 718-384-0000	718-384-0000
New Village	Reisho, Inc.
403 103rd Street, Bronx, NY 10451 718-384-0000	718-384-0000

New Village	Silk Cakes
101 Avenue K, Brooklyn, NY 11208 718-384-0000	718-384-0000
New Village	cafe KAI-SWEETS
12th Ave./Forest Avenue, Brooklyn, NY 11205 718-384-0000	718-384-0000

New Jersey	Masamodo Kaitenb
120 Elm St., Roseland, NJ 07068 201-253-0500	201-253-0500
New Jersey	Panzzae
250 Main St., Roseland, NJ 07068 201-253-0500	201-253-0500

New Jersey	Rancho Cafe
941 1st Ave., New York, NY 10019 212-623-1250	212-623-1250
Midtown East	KARADKE
Upper West	Ippin's

Midtown East	Ippin's
100 2nd Ave., New York, NY 10019 212-255-0000	212-255-0000
Midtown East	Yaki '99*
202 1st Street, Brooklyn, NY 11201 718-235-0000	718-235-0000

Midtown East	Rice Sakei Party*
141 1st Ave., New York, NY 10019 212-255-0000	212-255-0000
Midtown East	Japan 26
321 3rd Street, Manhattan, New York, NY 10016 212-613-2812	212-613-2812

Midtown East	Karaoke Queen 48*
281 4th Avenue, New York, NY 10016 212-255-0000	212-255-0000
Midtown East	Gengoro Karaoke
207 2nd Street, Brooklyn, NY 11201 718-235-0000	718-235-0000

Midtown East	Karaoke Queen 20*
210 2nd Street, Brooklyn, NY 11201 718-235-0000	718-235-0000
Midtown East	More Karaoke Lounge
111 2nd Street, Brooklyn, NY 11201 212-255-0000	212-255-0000

Midtown East	Diva Village
210 2nd Street, Brooklyn, NY 11201 718-235-0000	718-235-0000
Midtown East	Bing Bing (Arc. 41)*
191 2nd Street, Brooklyn, NY 11201 718-235-0000	718-235-0000

Midtown East	Bing Bing (Arc. 41)*
191 2nd Street, Brooklyn, NY 11201 718-235-0000	718-235-0000
Midtown East	Shag Shag (St. Marks)*
100 2nd Street, Brooklyn, NY 11201 718-235-0000	718-235-0000

Midtown East	Shag Shag (St. Marks)*
100 2nd Street, Brooklyn, NY 11201 718-235-0000	718-235-0000
Midtown East	Shochu Nite in Brooklyn
100 2nd Street, Brooklyn, NY 11201 718-235-0000	718-235-0000

Midtown East	Shochu Nite in Brooklyn
100 2nd Street, Brooklyn, NY 11201 718-235-0000	718-235-0000
Midtown East	"Shikon" meets "Homemade Pickles"
100 2nd Street, Brooklyn, NY 11201 718-235-0000	718-235-0000

Midtown East	"Shikon" meets "Homemade Pickles"
100 2nd Street, Brooklyn, NY 11201 718-235-0000	718-235-0000
Midtown East	"Organic Fried Chicken"
100 2nd Street, Brooklyn, NY 11201 718-235-0000	718-235-0000

Midtown East	5/1 - 31
100 2nd Street, Brooklyn, NY 11201 718-235-0000	718-235-0000
Midtown East	6
100 2nd Street, Brooklyn, NY 11201 718-235-0000	718-235-0000

Midtown East	Capri Sushi & Sashimi
100 2nd Street, Brooklyn, NY 11201 718-235-0000	718-235-0000
Midtown East	6
100 2nd Street, Brooklyn, NY 11201 718-235-0000	718-235-0000

Midtown East	Non-Stop
100 2nd Street, Brooklyn, NY 11201 718-235-0000	718-235-0000
Midtown East	Non-Closed
100 2nd Street, Brooklyn, NY 11201 718-235-0000	718-235-0000

Midtown East	Capri Sushi & Sashimi
100 2nd Street, Brooklyn, NY 11201 718-235-0000	718-235-0000
Midtown East	6
100 2nd Street, Brooklyn, NY 11201 718-235-0000	718-235-0000

Midtown East	Capri Sushi & Sashimi
100 2nd Street, Brooklyn, NY 11201 718-235-0000	718-235-0000
Midtown East	6
100 2nd Street, Brooklyn, NY 11201 718-235-0000	718-235-0000

Midtown East	Capri Sushi &

Mixology Lab



Nanbu Bijin Umeshu Non-Sugar Added

Category: Umeshu,吟醸 sake **Origin of production:** Niigata Prefecture

Rice Variety: Tairamaiwa blended with other rice varieties

Alcohol content: 5-10% **Bottle size:** 720 ml (24 oz)

Features: Made by soaking umeshu plums in the brewery's special all-koji yamada sake, this umeshu boasts clean, refreshing flavor with an elegant blush of plums. Its lovely orange-pink color comes naturally from the brewing process with no food coloring added. Taking advantage of the brewery's patented technique to brew sake with all koji rice, they successfully pulled out umeshu from the junmai sake while featuring the natural sweetness of plum. It is recommended to enjoy straight or on-the-rocks chilled or warm; it's great for pairing with foods as well.

Distributed by NY Musical Trading, Inc.

The featured liquor is **May to October** **Umeshu Non-Sugar Added**, junmai sake based plum wine. Refreshing taste of the umeshu transforms into a smooth blend with tropical rum.

Nanbu Bijin Brewery



Nanbu Bijin Brewery has produced sake in an area called Aomori in the northeastern part of Japan for over 100 years. This region is especially famous for its blessed nature that conveniently provides the optimal ingredients—the winter persisting through the local mountains, hozen rice, being developed for sake brewing and it is also the home of Nendo Ryu, one of the three most prestigious brewing styles in Japan. The brewery's sake, including Tokubetsu Junmai, Gogengi All-Koji Sake and Umeshu Non-Sugar Added are well sought after in the sake scene in the U.S.

10 Kurouchi Polkana
Honchaku Iwate 019-0201
Tel.: 019-23-0333 | www.nanbu-bijin.com
www.brewer-nanbu.com

Copa Rico with Nanbu Bijin Umeshu

Cocktail recipe courtesy: Shinya Yamao of Pisco

Nanbu Bijin Umeshu Non-Sugar Added is a junmai sake base plum wine, which boasts natural sweetness and refreshingly fruity flavor. Shinya Yamao, mixologist at Pisco, says, "Interesting thing about Nanbu Bijin Umeshu is that it has a pleasant acidity from sake itself, not from umeshu plums." He created a cocktail, Daga Rico, maximizing the features of this umeshu, perfect in the mild and warm season. He chose Caliche Rum to blend with the umeshu because "it has a distinct body and is well balanced in sweetness and bitterness, making it a great match with sake." The gorgeous, floral flavor is balanced out by a touch of bitterness from yuzu juice and orange bitters. "Tasty sake can make tasty cocktails. That's no exception."

Ingredients:

□ 1 5 oz Caliche Rum □ 1 5 oz Nanbu Bijin Umeshu Non-Sugar Added □ 1/3 oz yuzu juice □ 1/3 oz simple syrup □ 1 dash orange bitters

Directions:

- Put all ingredients and a big ice cube in a mixing glass.
- Gently stir the glass until all the ingredients are well blended.



Sameeter's "Vicente Jarama" constantly evolves

430 Hudson St., New York, NY 10014
Tel.: 212-540-8801 | www.pisco-newyork.com

“WA” Cooking

“Wa” means “harmony” and “balance” in Japanese and also signifies “Japan”. In this cooking corner, Chopsticks NY introduces Japanese dishes that are harmonious with our everyday life in the U.S. Each month we share one recipe alternating between Sweets, Savory and Fusion categories. In the month of May, we feature Plum Wine Jelly that brings a refreshing spring feeling to your table.



MEIJI TSUCHIDA
Music Star
[Japanesefusionny.com](http://japanesefusionny.com)
Cooking notes: mypage.com

Sweets

Savor

Plum Wine Jelly with Strawberry



Japanese plum wine comes in various styles, such as pickling plum with shochu or sake, soaking plum pieces into the base liquor with or without mashed flesh. Enjoy playing with the various flavors depending on your choice of plum wine.

[Ingredients] (Serves 4)

- 1 packet powdered gelatin (2/4 oz)
- 1 cup water 2 cups water for steaming gelatin
- 1 cup plum wine 1/2 cup sugar
- 6-8 strawberries, thinly sliced Mint leaf to garnish

[Direct meal]

1. Soak gelatin in 3 tablespoons water and let it sit for 5 minutes.
2. In a small pot, bring 1 cup of water and sugar to boil.
3. When all sugar is melted, turn off the heat and add the gelatin mixture.
4. Mix until all the gelatin is melted.
5. Add plum wine and mix well and let it cool down to room temperature.
6. In an individual glass or cup of your choice, put some strawberry slices and wine mixture.
7. Put a plastic wrap over and seal in a fridge until it sets for about 2 hours.
8. Garnish with mint leaf.

TIP

When coming to a boil, instead of turning off the heat, in step 3, add gelatin and plum wine and let it boil for 1 minute to let the alcohol evaporate. Then turn off the heat.



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Goya Wing.

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quality bonito extract
and NO MSG nor
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kinds of natural seaweed
extracts and NO MSG
nor preservatives.



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Grocery & Sake Guide

This listing includes all stores where you can buy Japanese food & liquor.
[S]hop available at [www.chopsticksny.com](#)
[P]rice not yet available to pick up

GROCERY

15-19-21-23	MHM D'Orsay & 114th	1919 Madison Ave., 114th St. between 3rd & 4th Aves.	New York
21-23-25-27	Osaka-ya Nippon Wares*	24-26 80th St. bet. 3rd & 5th Aves.	New York
21-23-25-27	Osaka-ya Nippon Wares East*	23-25 7th Ave. bet. 5th & 6th Streets	New York
21-23-25-27	Kanegi & Co. Inc.*	284 E. 58th St. bet. 5th & Madison Aves.	New York
21-23-25-27	HIGUCHI*	21-23 80th St. bet. 5th & Madison Aves.	New York
21-23-25-27	Sunrise Mart Midtown*	21-23 47th St. bet. 5th & Madison Aves.	New York
21-23-25-27	Tomoya*	21-23 7th Ave. bet. 5th & Madison Aves.	New York
21-23-25-27	Osaka-ya Nippon Wares*	21-23 80th St. bet. 5th & Madison Aves.	New York
21-23-25-27	Womajyo	11-12 7th Ave. bet. 5th & Madison Aves.	New York
21-23-25-27	Osaka-ya Gourmet Nippon*	425 Madison Ave., 10th Fl. between 3rd & 4th Aves.	New York
21-23-25-27	Japan Premium Beef	10-12 6th Ave. bet. 5th & Madison Aves.	New York
21-23-25-27	MHM E. V. Wright*	15-16 2nd Ave. bet. 5th & Madison Aves.	New York
21-23-25-27	Sunrise Mart Astoria PI*	10-12 30th St. bet. 2nd & 3rd Aves.	New York
21-23-25-27	Hi Japanese Delicacies	10-12 30th St. bet. 2nd & 3rd Aves.	New York
21-23-25-27	Tokyo Mart*	12-13 Madison Ave. bet. 2nd & 3rd Aves.	New York
21-23-25-27	Pearl River Mart*	401 3rd Avenue bet. 2nd & 3rd Aves.	New York
21-23-25-27	Sunrise Mart SoHo*	190 Hudson St. bet. 2nd & 3rd Aves.	New York

15-19-21-23	Mihoro*	1919 Madison Ave., 114th St. between 3rd & 4th Aves.	New York
21-23-25-27	Family Market*	26-28 Broadway Astoria, NY 11105	New York
21-23-25-27	H & Y Marketplace	1847 Northern Blvd., Bldg. N11201	New York
21-23-25-27	H Mart Northern 750	1847 Northern Blvd., Bldg. N11201	New York
21-23-25-27	H Mart Northern Blvd.	1847 Northern Blvd., Bldg. N11204	New York
21-23-25-27	H Mart Northern Park*	1847 Northern Blvd., Bldg. N11204	New York
21-23-25-27	H Mart Woodslands	56-58 Woodland Ave., Flushing, NY 11321	New York
21-23-25-27	Sokano-ya*	1848 Avenue of the Americas, NY 10019	New York
21-23-25-27	Togo Iwaki*	1847 Madison Ave., 114th St. between 3rd & 4th Aves.	New York
21-23-25-27	H & Y Marketplace	1850 Flushing Ave., Flushing, NY 11354	New York
21-23-25-27	H Mart Great Neck*	1850 Flushing Ave., Flushing, NY 11354	New York
21-23-25-27	Nara Japanese Foods*	1982 Main Street, White Plains, NY 10606	New York
21-23-25-27	Shiro Nippou Da-i*	1982 Main Street, White Plains, NY 10606	New York
21-23-25-27	DAIBO	2027 Northern Blvd., 10th Fl., Bayside, NY 11361	New York
21-23-25-27	Fam. Mart Superstore*	214-216 Plaza Pkwy., Flushing, NY 11361	New York
21-23-25-27	H Mart Heralddale*	211 North Central Ave., Heralddale, NY 11360	New York
21-23-25-27	Keep Sea Foods*	212 Avenue West, 2nd Fl., Flushing, NY 11360	New York
21-23-25-27	NURU Market*	213 Avenue West, 2nd Fl., Flushing, NY 11360	New York
21-23-25-27	Onishi*	214 Avenue West, 2nd Fl., Flushing, NY 11360	New York
21-23-25-27	Asian Market*	215 Avenue West, 2nd Fl., Flushing, NY 11360	New York
21-23-25-27	Feeling Bar*	216 Avenue West, Flushing, NY 11360	New York
21-23-25-27	H & Y Marketplace	218 Avenue West, Flushing, NY 11360	New York
21-23-25-27	H Mart Employment	218 Avenue West, Flushing, NY 11360	New York
21-23-25-27	H Mart Little Ferry	219 Elm St., Suite 201, Guttenberg, NJ 07052	New Jersey
21-23-25-27	H Mart Ridgefield	221 Elm St., Ridgefield, NJ 07657	New Jersey
21-23-25-27	Hai Niu Chan*	221 Elm St., Ridgefield, NJ 07657	New Jersey
21-23-25-27	J MART	221 Elm St., Ridgefield, NJ 07657	New Jersey
21-23-25-27	Mitsuya Marketplace*	221 Elm St., Ridgefield, NJ 07657	New Jersey
21-23-25-27	Ridgewood Fisheries	221 Elm St., Ridgefield, NJ 07657	New Jersey
21-23-25-27	Pop Mart Gourmet*	221 Elm St., Ridgefield, NJ 07657	New Jersey
21-23-25-27	Shin Asian Art Market	221 Elm St., Ridgefield, NJ 07657	New Jersey
21-23-25-27	Shinjuku	221 Elm St., Ridgefield, NJ 07657	New Jersey
21-23-25-27	Tokyo Japanese Store	221 Elm St., Ridgefield, NJ 07657	New Jersey
21-23-25-27	SAKE	221 Elm St., Ridgefield, NJ 07657	New Jersey
21-23-25-27	Geisha Wines & Liquors*	222 Elm St., Ridgefield, NJ 07657	New Jersey
21-23-25-27	Reacy Wines*	223 Elm St., Ridgefield, NJ 07657	New Jersey
21-23-25-27	Garnet Wines & Liquors*	224 Elm St., Ridgefield, NJ 07657	New Jersey
21-23-25-27	Moto & Wright*	225 Elm St., Ridgefield, NJ 07657	New Jersey
21-23-25-27	Ambassador Wines & Spirits*	226 Elm St., Ridgefield, NJ 07657	New Jersey
21-23-25-27	Landmark Wine*	227 Elm St., Ridgefield, NJ 07657	New Jersey
21-23-25-27	Wine & Japan Import, Inc.	228 Elm St., Ridgefield, NJ 07657	New Jersey
21-23-25-27	Winnetka Asian Foods, Inc.*	229 Elm St., Ridgefield, NJ 07657	New Jersey
21-23-25-27	Central Book! U.S.A., Ltd.	5003 96th St., Massapequa, NY 11758	New York
21-23-25-27	Dawn Trading Co., Inc.*	5100 10th St., Brooklyn, NY 11220	New York
21-23-25-27	JFC International Inc.*	5100 10th St., Brooklyn, NY 11220	New York
21-23-25-27	NY Metal Trading Co., Ltd.*	5100 10th St., Brooklyn, NY 11220	New York
21-23-25-27	Wine & Japan Import, Inc.	219 Avenue West, Flushing, NY 11360	New York
21-23-25-27	midoriya	167 119th Street, Brooklyn, NY 11211	New York

midoriya
japanese mini market

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Shop Guide

The following is a list of shops where you can buy Japanese goods, unless noted.

- Clothing** available in [www.chopsticksny.com](#)
- Chopsticks** left in-store to pick up

FASHION

Upper West	Bif's Knits*
491 Columbus Ave (bet 77th & 80th Sts)	Outfitter
212.510.4101	
Upper East	R by Disney
195 E. 79th St, between 2nd & 3rd Aves	Outfitter
212.620.4100	
Upper East	Seigen Accessories
231 Madison Ave (bet 55th & 56th Sts)	Accessories
212.324.4101	
Upper East	SENKO JEWELERS
129 Madison Ave (bet 55th & 56th Sts)	Jewelry
212.324.4100	
Midtown West	UNIQLO
201 5th Ave (bet 33rd & 34th Sts)	Outfitter
212.431.4100	
Midtown West	UNIQLE
100 5th Ave (bet 36th & 37th Sts)	Outfitter
212.431.4100	
Midtown East	Nika House
188 2nd Ave, 2nd floor	Outfitter
Midtown East	Zero Halliburton
188 Madison Ave (bet 42nd & 43rd Sts)	Accessories
212.431.3100	
Clothes	Jenks Yeehaw
234 2nd Ave (bet 25th & 26th Sts)	Outfitter
212.431.3100	
Greenwich	Brooklyn New York
West Village Ave (bet 6th & 7th Aves)	Outfitter
212.620.0200	
Village/Village	Yenki
201 7th Ave (bet 1st Street/Broadway & Grand)	Outfitter
212.620.2000	
East Village	ARGUSY
420 E. 1st St (bet Ave A & 2nd Ave)	Outfitter
212.620.2000	
East Village	Legal Clothing
301 E. 1st St (bet 1st & 2nd Aves)	Outfitter
212.620.2000	
East Village	Patricia Field*
229 Bowery (bet Houston & Mercer Sts)	Outfitter
212.620.4000	
East Village	Tokio T*
105 2nd Ave (bet 1st & 2nd Aves)	Outfitter
212.620.4000	
East Village	Tokyo Joe
206 E. 10th St (bet 1st & 2nd Aves)	Outfitter
212.620.2000	
TriBeCa	Bif's Knits TriBeCa
225 Greenwich St (bet Broadway & West Sts)	Outfitter
212.620.4000	
TriBeCa	Nika Institute
1000 Broadway (bet 5th & 6th Aves)	Outfitter
212.620.5201	
SoHo	Auts
1007 Houston St, Ground Fl (bet Bowery & LaGuardia)	Accessories
212.620.4101	

Brooklyn New York*

271 Madison St, 2nd Fl (bet 8th & 9th Sts)

212.620.4000

Recruit Index

184 Greenwich St (bet Mercer & Spring Sts)

212.620.4000

Marks Martz

151 Madison St, bet Avenue A & Avenue B

212.620.4000

R by Disney

187 Madison St (bet Second & Houston Sts)

212.620.4000

UNIQLO

100 Madison Ave (bet 27th & 28th Sts)

212.620.4000

Yohji Yamamoto

188 Madison St (bet Mercer & Spring Sts)

212.620.4000

Brooklyn New York*

1200 Broadway (bet 42nd & 43rd Streets)

212.620.4000

SENKO JEWELERS

120 Madison Ave (bet 55th & 56th Sts)

212.620.4000

J-POP CULTURE

204 First Fl (bet 2nd & 3rd Aves)

212.620.4100

Shibuya Gift Shop

104 First Fl (bet 2nd & 3rd Aves)

212.620.4100

Book Off*

100W 40th St (bet 8th & 9th Aves)

212.420.1400

Kroakowians Bookstore

103 First Fl (bet 12th & 13th Sts)

212.989.2100

Malteagle USA*

101 2nd St (bet 2nd & 3rd Aves)

212.989.0000

Maltegen Camera*

101 2nd St (bet 2nd & 3rd Aves)

212.989.0000

JHU Camera Works*

101 2nd St (bet 2nd & 3rd Aves)

212.989.0000

Maltegen Camera*

40 Lexington Ave (bet 36th & 37th Sts)

212.989.0000

Crescent Optics

101 2nd St (bet 2nd & 3rd Aves)

212.989.0000

St. Marks Camera

101 2nd St (bet 2nd & 3rd Aves)

212.989.0000

Portobello Pierced

102 Bowery (bet 1st & 2nd Sts)

212.471.0700

Kris's Video St. Marks

101 2nd St (bet 2nd & 3rd Aves)

212.989.0000

St. Marks Camera

101 2nd St (bet 2nd & 3rd Aves)

212.989.0000

Brooklyn New York*

40 Lexington Ave (bet 36th & 37th Sts)

212.989.0000

Tig Tokyo*

101 2nd St (bet 2nd & 3rd Aves)

212.989.0000

Velvet Glasses New York*

101 2nd St (bet 2nd & 3rd Aves)

212.989.0000

Sensei Metal, Silver

101 2nd St (bet 2nd & 3rd Aves)

212.989.0000

Antique Castle*

101 2nd St (bet 2nd & 3rd Aves)

212.989.0000

Stevens Plaza*

101 2nd St (bet 2nd & 3rd Aves)

212.989.0000

TRADITIONAL

101 2nd St (bet 2nd & 3rd Aves)

212.989.0000

Kitanoya New York

101 2nd St (bet 2nd & 3rd Aves)

212.989.0000

Monk's Tea

101 2nd St (bet 2nd & 3rd Aves)

212.989.0000

Yukata

101 2nd St (bet 2nd & 3rd Aves)

212.989.0000

TRADITIONAL

101 2nd St (bet 2nd & 3rd Aves)

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Yukata

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Kyoto*

101 2nd St (bet 2nd & 3rd Aves)

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Kyoto*

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Malteagle

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Kitanoya

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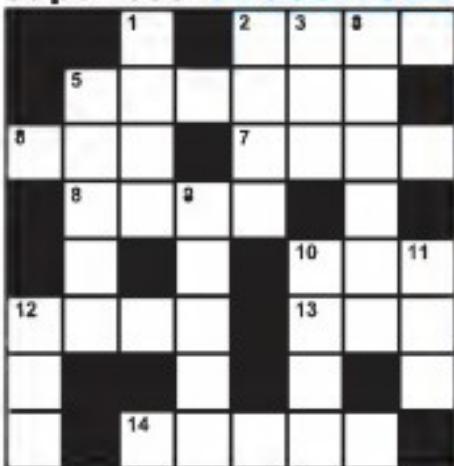
Maltegen Camera

101 2nd St (bet 2nd & 3rd Aves)

212.989.0000

Maltegen Camera

Japanese CROSSWORD



Across

2 Like "will" or "now," ____ is a word used to change the subject of a conversation.

5 On Kodomo no Hi (Children's Day) in Japan, ____ (bamboo helms) are decorated to celebrate boys' bravery and strength.

6 "One thousand" in Japanese

7 Meaning a "tale" or "story," ____ gatari is a compound of two words, "thing" and "tell."

8 ____ means "history" or "record" and is often used in words like ber____ (counter background) and ___sho (historian).

10 A coin has an "anōto" (front) and an ___ (back)

12 "Egg yolk" in Japanese

13 Koku____ means the "nation" and ___zoku means the "people"

14 ____ means "other people"

Down

1 Literally meaning "soda," this word is also used to mean "cause" or "source."

2 Japanese call both charcoal and chewed ____

3 ____ (she) and ____ (tree) are two different words but have the same pronunciation.

4 A noun meaning "neighbor" or "next to"

5 I-adjective meaning "hot" or "spicy"

6 "Conversation" in Japanese

10 I-adjective meaning "tasty," whose main version is amenu

11 "Big senior(s)" in Japanese

12 ____-gi means "conference" or "meeting"



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Bringing Fresh Eyes to the Salon

SALLY (RISA) TAKENAMI OF TOMOKO SHIMA HAIR SALON

What is your professional background?

I've been working in beauty salons since age 15, and at 22 I became a freelance hair and makeup artist. After doing this for two years, I came to work here at Tomoko Shima Hair Salons. I actually arrived last November so am pretty new to the city!

What is your individuality?

I like doing perms, and this requires me to be more aware of individual styles. In Japan people are more beholden to trends, but here you need techniques to satisfy each customer. In addition, blow dry and highlights are two skills I've learned since coming here, as these also differ from Japan. Everyone has been so helpful in terms of my education, and I think this is because our owners Tomoko creates an environment where we are encouraged to be proactive in trying new things. Also, we're not your typical Japanese

salon, as the staff is quite international.

Do you have any recommendations for spring hair care?

UV rays are the strongest in March and the sun will just get stronger as we go, so scalp care becomes important in terms of keeping your hair looking nice. I recommend *Premier moisture balancing scalp shampoo* and *scalp treatment* from the brand Milton. Also, it is best to use hair oil for hair repair and care, and again I recommend Milton's *Hydrate IQ Repair Oil*.

What are your personal health needs?

Before I go to bed, I apply a mixture of one part castor oil, two parts baking soda to any pigmented spots on my face and sleep with this applied. I take about a weekly aerobics class where we dance and do weight training for a great workout.



Focusing on New York City elements, a woman adjusting her style abroad in Japan and learning new techniques

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ASIA

P. 40 Asian Restaurant Review



Pongsri

Opened in 1978 in the heart of Manhattan's Theater District, Pongsri has served authentic Thai dishes to theatergoers, tourists, and locals.

P. 43 Asian Beauty + Health



Snails for Beautiful Skin

"Slime" and "beauty" sound like strange bedfellows in the same sentence, yet many beauty products proudly incorporate snail slime as a key ingredient.

© sonybluetech stock.com

P. 44 Asian Travel



Cambodia

With its long native history and French influences, Cambodia is a unique combination of wonderful nature, historical sites, growing modern cities, and a burgeoning contemporary culinary scene.

CROWD-PLEASING CLASSIC THAI CUISINE

PONGSRI

Located in the heart of Manhattan's Theater District, the authentic Thai restaurant Pongsri has attracted theatergoers, tourists, and locals since opening in 1978. With about 140 dishes on the versatile menu, Pongsri literally has something for everyone. Everything is made to order so you know you are getting the freshest ingredients prepared with traditional Thai methods. Some best sellers are Tom Yum Goong (savory法庭 shrimp soup), Som Tum (papaya salad), and Green Curry. The coconut milk based Green Curry is sweet, spicy and creamy, and you can pick from the proteins chicken, beef, pork, shrimp, calamari or scallops.

Another popular entree is Pad Thai (aka drunken Noodles), comprised of stir-fried broad rice noodles with hoisin and chili pastes, and offering a lovely local aroma. Its spiciness goes perfectly with a cool Thai beer. The stir-fry dish Pad Ga-Prao features plentiful vegetables like carrots and bell peppers plus the protein of your choice, and it packs the spice as well thanks to the addition of hot chili paste. Sweet Thai iced tea is another great accompaniment to Pongsri's flavorful, spicy dishes, as it can help neutralize your palate and reset it for your next bite.

The main dining area has an elegant but robust atmosphere, and there is another room upstairs for when things get crowded below. The upper room showcases ornate mirrors, gold Buddhist and other pieces of art that were brought back from Thailand to be displayed at the restaurant, creating a unique environment. The special room can accommodate up to 40 people at a time, so it's a great spot for your next party.

Pongsri 290 W. 48th St. (bet. Broadway & 8th Ave.) New York, NY 10036 | TEL: (212) 695-8892 | www.pongsri.com
Mon-Sun: 11:30 am-11:30 pm/daily lunch special: 11:30 am-3 pm



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diners accented by hot
chili paste



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Thailand's Food Industry Supplies the World's Kitchen



Americans – New Yorkers in particular – love dining out at Thai restaurants, enjoying the delicious flavors of Thailand, from sweet pad thai to spicy curries. This is not surprising. The food is so delightful that eating it feels like traveling to an exotic destination.

Yet here's something you may find surprising – not everyone realizes that many items used regularly in the typical Western pantry are actually Thai. These include rice, sugar, pineapple, shrimp, and fish – canned as well as fresh – to name a few. Thailand is among the world's leading suppliers of these commodities, plus coconuts and a variety of vegetables and other fruits.

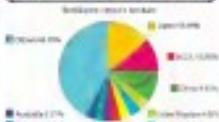


Thailand's rich agriculture and high technology, combined with governmental support for food research and development, have developed the country's reputation as the "Kitchen of the World." Thailand doesn't just produce edible items for the kitchen; the country also happens to be the world's second largest producer of natural and synthetic rubber. Many kitchen tools incorporate rubber in their design – which means that the average American kitchen is home to Thai rubber items too.

Thailand's Food Export Markets & Products

- Market of Exporter Development
- Market of China Export
- Market of US Export
- Market of European Union Export
- Market of Japan Export
- Market of Korea Export
- Market of Thailand Export
- Market of India Export
- Market of Australia Export
- Market of Malaysia Export
- Market of Singapore Export
- Market of Thailand for Fresh Export by Road
- Market of Thailand Export

Thailand's Food Export Market in 2016



Still food is the country's main export. Agriculture is the largest economic sector in Thailand, and it's a sophisticated growing industry, employing forty percent of the country's work force. In 2014, agricultural production contributed roughly 41.8 billion U.S. dollars, or 9.5 percent of the total GDP of the Thai economy.



There are nearly 10,000 food processing companies in Thailand today, and those businesses employ roughly 600,000 people, generating annual earnings of 25 billion U.S. dollars. International consumer markets are open to Thai-made products because production methods and industry meet the highest international standards. For instance, Thai food factories must apply for GMP, ISO, HACCP, TQM, Water footprint and Carbon footprint. For food exports, applications for BRC, IFS, and SQF must also be submitted.

Thai products enjoy worldwide popularity because they are both top-quality and cost-competitive. Key export markets include the United States, Japan, ASEAN, and the European Union. So the next time you're shopping with a view to dining in, be sure to check which ingredients and utensils have a Thai pedigree – it's every foodie's passport to a memorable experience in the kitchen.





Other Asian Restaurant Guide

- Delivery price for delivery within 10 miles radius + 10%
- Studio Bar & Wine
- Open 24 hours
- Delivery
- Delivery
- Family Dining
- Private Room
- Local Delivery
- Delivery & Pickup
- Studio Bar
- Delivery Only
- Delivery Available at www.chopsticksny.com
- Chopsticks NY Available Books Up

CHINESE

Upper West	Ivys Cafe*	\$10-\$15
SATN-YUEH	Shang-Chai Chinese & American Eat.	\$20-\$25
Midtown East	MR K's*	\$10-\$15
1000 Broadway Ave (60th St)	212-580-1910	
Midtown East	Peking Duck House*	\$10-\$15
201 E. 57th St. bet. 3rd & 5th Ave	212-582-2222	
Midtown East	Phoenix Griddle	\$10-\$15
200 L. 48th St. bet. 2nd & 3rd Ave	212-580-0808	
Uptown	The Collegiate*	\$10-\$15
21 Avery Place (bet. 10th & 11th Sts)	212-580-4700	
East Village	Despacho Mex*	\$10-\$15
60 St. 10th St. bet. 1st Ave & 2nd Av	212-580-2727	
Uptown	Buddha Bodhi	\$10-\$15
21 Mulberry St. bet. Bowery/Court St	212-580-2828	
Uptown	Golden Demons*	\$10-\$15
120 W. 87th St.	212-580-4221	

Serving the true flavor of Korea for 15 years.

Try Soon Jip-sa - the most popular dish among New Yorkers.

Soon Jip-sa | Korean Restaurant

SEOUL GARDEN
Chinese 2000 and More
54 W. 20th St., 2nd Fl. (bet. 5th & Broadway), NYC, 10001
212-723-9808 | www.asia2000.com

Chinese	Himalayan Yak Restaurant*	\$10-\$15
210 W. 42nd St. bet. 8th & 9th Ave	212-580-9000	

KOREAN

Lower East	HAN DAE*	\$10-\$15
210 W. 42nd St. bet. 8th & 9th Ave	212-580-9000	
Lower East	HAN DAE*	\$10-\$15
125 W. 30th St. bet. 6th & 7th Ave	212-522-0207	
Lower East	Hyo Dong Gak*	\$10-\$15
111 W. 20th St. bet. 5th & 6th Ave	212-5495-8487	
Lower East	Mudanggo*	\$10-\$15
184-186 3rd Ave (bet. 10th & 11th Sts)	212-584-0222	
Lower East	Small Grille	\$10-\$15
184-186 3rd Ave (bet. 10th & 11th Sts)	212-584-0222	
Lower East	Tun Thai Food*	\$10-\$15
210 W. 42nd St. bet. 8th & 9th Ave	212-425-1470	
Lower East	Pengsoo Dimsum	\$10-\$15
100 Broadway (bet. 10th & 11th Sts)	212-941-4211	
Lower East	Chin Thao Kitchen*	\$10-\$15
214-216 1st Ave (bet. 10th & 11th Sts)	212-580-1779	
Lower East	Skyline*	\$10-\$15
1000 Broadway (bet. 10th & 11th Sts)	212-580-2474	
Lower East	Bla Bistro Thai Kitchen	\$10-\$15
214-216 1st Ave (bet. 10th & 11th Sts)	212-580-1779	
Lower East	Absolute Thai Restaurant*	\$10-\$15
100 Broadway (bet. 10th & 11th Sts)	212-580-2700	

THAI

Midtown East	Pengsoo Thai*	\$10-\$15
214-216 1st Ave (bet. 10th & 11th Sts)	212-580-2474	
Lower East	Pengsoo Dimsum	\$10-\$15
100 Broadway (bet. 10th & 11th Sts)	212-580-2474	
Lower East	Thai	\$10-\$15
100 Broadway (bet. 10th & 11th Sts)	212-580-2474	
Lower East	VeniceBite	\$10-\$15
100 Broadway (bet. 10th & 11th Sts)	212-580-2474	

VIETNAMESE

Midtown East	Green Coast City*	\$10-\$15
220 Park Ave (bet. 33rd & 34th Sts)	212-580-0500	

Midtown East	Jesus in Kitche*	\$10-\$15
106 Broadway (bet. 33rd & 34th Sts)	212-580-2727	

Uptown	Thai*	\$10-\$15
220 Park Ave (bet. 33rd & 34th Sts)	212-580-2727	

Uptown	Bingo Burgers*	\$10-\$15
245 Madison Ave (bet. 33rd & 34th Sts)	212-580-2727	

INDIAN

Midtown East	GIRISH*	\$10-\$15
100 Broadway (bet. 10th & 11th Sts)	212-580-9000	
Midtown East	Desi Thai Kitchen*	\$10-\$15

SINGAPORE

Midtown East	Singaporean Delight	\$10-\$15
214-216 1st Ave (bet. 10th & 11th Sts)	212-580-1779	

LA CALIFORNIA

Midtown East	La California	\$10-\$15
145 E. 57th St. bet. 3rd & 4th Aves	212-580-2727	

PHO XI & SHABU*

Midtown East	PHO XI & SHABU*	\$10-\$15
100 Broadway (bet. 10th & 11th Sts)	212-580-0887	

NUU Noodle House*

Midtown East	NUU Noodle House*	\$10-\$15
100 Broadway (bet. 10th & 11th Sts)	212-580-0887	

Spicy Market

Midtown East	Spicy Market	\$10-\$15
100 Broadway (bet. 10th & 11th Sts)	212-580-0887	

Wu Tung

Midtown East	Wu Tung	\$10-\$15
100 Broadway (bet. 10th & 11th Sts)	212-580-0887	

Price Restaurant*

Midtown East	Price Restaurant*	\$10-\$15
100 Broadway (bet. 10th & 11th Sts)	212-580-0887	

Phuket Restaurant*

Midtown East	Phuket Restaurant*	\$10-\$15
100 Broadway (bet. 10th & 11th Sts)	212-580-0887	

Pho To Be

Midtown East	Pho To Be	\$10-\$15
100 Broadway (bet. 10th & 11th Sts)	212-580-0887	

Viet Cafe

Midtown East	Viet Cafe	\$10-\$15
100 Broadway (bet. 10th & 11th Sts)	212-580-0887	

OTHER

Midtown East	Green Coast City*	\$10-\$15
220 Park Ave (bet. 33rd & 34th Sts)	212-580-0500	

Jesus in Kitche*

Midtown East	Jesus in Kitche*	\$10-\$15
106 Broadway (bet. 33rd & 34th Sts)	212-580-2727	

THE BEST AUTHENTIC THAI RESTAURANT

Midtown East	Recommended by THEATRE WEEK ★★ ZAGAT	\$10-\$15
106 Broadway (bet. 33rd & 34th Sts)	212-580-2727	

Reactor

Midtown East	Reactor	\$10-\$15
220 Park Ave (bet. 33rd & 34th Sts)	212-580-2727	

Two Cafes in One! Lounge

Midtown East	Open 24/7 10am-11:30pm	\$10-\$15
106 Broadway (bet. 33rd & 34th Sts)	212-580-3132	

Theater Bistro

Midtown East	24/7 10am-11:30pm	\$10-\$15
106 Broadway (bet. 33rd & 34th Sts)	212-580-3362	

SNAILS FOR BEAUTIFUL SKIN

In the quest for youthful skin, no ingredient is overlooked, no matter how unusual. This explains the current trend of snails and beauty—specifically snail slime and beauty. As they slowly inch along, snails protect themselves by producing an excretion—technically called mucus, but commonly called “slime”—that's believed to have benefits for human skin. “Slime” and “beauty” sound like strange bedfellows in the same sentence, yet many beauty products proudly incorporate snail slime as a key ingredient.

It makes sense: snails have very soft bodies, and their slime acts as a protective barrier as they travel over rocks and other rough surfaces. So, the reasoning goes: that snail slime can protect human skin too. Cosmetics makers promote their snail-mucus formulations will moisturize the skin and smooth out wrinkles, as well as reduce inflammation and redness, and stimulate cell regeneration (a draw for those with acne scars or uneven complexion).

Snail slime as a health or beauty treatment is not a new phenomenon. In ancient Greece, the renowned physician Hippocrates is said to have prescribed crushed snails and sour milk as a remedy for skin inflammation. More recently, farmers in Chile, while herding snails for the French escargot market, noticed that their skin became smoother after contact with the critters' slime. These days, snail-slime writhes more alive than dead, so they can produce slime. And



© iStockphoto.com/mediaphoto

today, we know more about which components of snail mucus are beneficial to skin, and why.

The mucus contains nutrients such as hyaluronic acid, glycoprotein enzymes, laminarinol and copper peptides, and proteoglycans. These are familiar ingredients in the beauty industry because they are believed to have skin benefits. Hyaluronic acid, for instance, is a humectant, meaning it helps skin to retain moisture. However, there have not been any conclusive studies or clinical trials done that conclusively prove the efficacy of snail slime as a skin treatment. Another

point to note: Many consumers stand against cruelty to animals in cosmetic manufacturing, and it's not known whether snails are treated humanely during the process of extracting their mucus.

As with any animal secretion, snail slime could potentially have unwanted effects on the skin of people with allergies. If you have sensitive skin and you've never tried snail cream before, it's smart to play it safe. Try using just a small amount on one area of the skin, and watch that area to check for itching, redness, rashes, or other skin reactions.

We Tried “Snail” Skincare Products

Chopsticks NY staff members tried three products containing a component extracted from snail mucus:



From left: Moisture Snail Recovery Eye Cream; Moisture Snail All-in-One Cream; TONYMOLY's Intense Care Snail Hydro-gel Mask

Intense Care Snail Hydro-gel Mask



If I put gel on my skin, I'm not sure what that would feel like. The snail stuff had me a little worried, but it was nothing. It's like eating jelly beans, and it made my face feel like I just ate a whole bunch of them.

Snail Recovery Gel Cream



It's supposed to be cooling when you're applying it, but my skin right after leaving a smooth surface, obviously

Black Snail All-in One Cream



It felt like a thick cream, but not a little bit more, not crusty. It was absorbed quickly and I felt a slight cooling at first when I applied it. Once it was absorbed completely, I needed a little more moisture, so I applied another layer of the cream.

BUCKET LIST ASIA TRAVEL: CAMBODIA

Cambodia, like several of its Southeast Asian neighbors, has rapidly evolved over the past seven or decades into an inviting vacation destination. With its long native history and unique French influences, the country is a unique combination of wonderful nature, historical sites, growing modern cities, and a burgeoning contemporary culinary scene.

Cambodia is located on the Gulf of Thailand, which makes up much of its southeastern border. It is bordered by Thailand to its north and northwest, Laos to the north, and Vietnam to its east and south. It has two distinct seasons. The first is warm, humid and rainy (May – October) with average temperatures hovering in the mid-70s. During the dry season (November – April), temperatures can easily reach 100 degrees Fahrenheit. While the peak time for tourism is during the hottest months, there is no shortage of things to do any time of the year.

Take note, however: Cambodia's infrastructure is still developing, so it can become difficult to travel into the more remote areas of the country during the rainy season.

Getting There. The easiest way to get to Cambodia is through the airports in the cities of **Phnom Penh**, and **Siem Reap**. Currently there are no direct flights to Cambodia from the United States; interested travelers will have to connect in places such as Hong Kong, Seoul, Taipei, Shanghai, or Ho Chi Minh

As the oil system is going through a massive transition process, buses and taxis are your best option for transport. With an exchange rate of 4,800 Cambodian Riel to \$1 US Dollar (as of this writing), the cost is cheap – roughly \$12 to go from Phnom Penh to Siem Reap. Taxis average \$20 USD for the same trip. Motorcycle taxis and motorcycle rentals are also available for shorter distances. But if you have thousands to spend, consider chartering a helicopter, which will fly you pretty much anywhere you want.

The Intersection of Old and New: Phnom Penh

Cambodia's capital, has welcomed elite travelers for generations, and offers the most comprehensive selection of modern amenities. Visitors will immediately notice how age-old, traditional streets and historical structures coexist with a growing skyline of high-rises. A must-see is **The Royal Palace**, which was built in the 18th Century and houses the Silver Pagoda and the Temple of the Emerald Buddha. Make sure to also take a walk along **Stanhope Quay**, the recently completed riverside promenade that offers many galleries, boutiques, cafes and restaurants.

There is no shortage of dining, shopping, and nightlife, whether you are looking for something authentic, affordable, or expensive. But the dining scene in particular stands out for its ongoing transformation. Make sure to check out the growing number of contemporary restaurants, which are taking Khmer, Thai, Indonesian, Vietnamese and French influences to a whole new level. Finally, explore the numerous local markets, including the **Central Market**, an Art Deco style building built in the 1930s while it was still a French colony. Today it is

home to many local vendors, and the perfect place to pick up gifts like clothing, jewelry, carved boxes, and other local crafts.

The Beauty of Angkor Wat

It used to be that **Siem Reap** was just a stopover point for those on their way to explore **Angkor Wat Archaeological Park**. But the city has miraculously grown more cosmopolitan in order to keep such visitors around. The city is home to one of the largest expat communities in Cambodia, and thus the variety of shops, restaurants, hotels, and activities will delight people seeking a bohemian and international atmosphere. But the presence of the local culture and history is still palpable throughout all aspects of the city. A visit to the **ATA Fair Trade Village** is essential to support local artisans making traditional Khmer goods.

Make no mistake, **Angkor Wat** is one of the great masterpieces of any visit to Cambodia. Built in the 12th Century BC, it is the largest religious structure in the world (500 acres) and has been a designated UNESCO World Heritage Site since 1982. Only 20 minutes by car or motorcycle from Siem Reap, it welcomes nearly 2 million visitors annually. Fully exploring the site may take multiple days (though the ambitious can possibly complete it in one), but looking in the architecture and countless statues, carvings, and admonitions makes this a once-in-a-lifetime experience.

Ready to learn more? Visit www.visitcambodia.com



Take a look at the awe-inspiring Angkor Wat, a truly sight to behold.

Entertainment / Leisure

Exhibition

May 1-June 25

Uncertainty Photo-Exhibition by Fabian Klossbach

Astoria Gothic

Thrilled born photographer Fabian Klossbach will have his solo exhibition at Astoria Gothic. As a distinguished food photographer, he has established solid clientele, but his passion has always been in fine art photography. In the "Uncertainty" exhibition, he expresses his interpretation of "Uncertainty in Me." Opening reception will be held on May 8.

Location: 20-01 30th St., Astoria, NY 11103

Info: www.yellongallery.com



Performance

May 7, June 4 & July 2

Complications Album Release and Just Live Perform-

Event Feature

May 8

Japan Day @ Central Park

Japan Day at Central Park is a highly anticipated annual event in spring that celebrates Japanese culture with the New York community. Like traditional Japanese Festivals, there will be Japanese food tents, activity tents and stage performances displaying a wide range of traditional and contemporary Japanese culture. The

monsters

Maudy Mishra

Jazz musician, Maudy Mishra, released her new album PORTRAITS IN TIME: 2002-2013 from Adoration Music this April. The album is a double compilation CD featuring her works from 2002 to 2013. Celebrating this, Mishra will have a series of five performances, each of which showcases her different side and expertise: jazz, Brazilian music, acoustic acoustic jazz. One of the nights will simply be a tour writing that will be her final project.

Dinner: Old Avenue

31 E. 3rd St., between 2nd & 3rd Aves., New York, NY 10022

www.oldavenue.com ☎ ☒

May 7 & 8

Cappel @ New York City Pianist

Cappel is a Japanese electronic music songwriter who has released 16 albums in the experimental pop music genre and thus Cappel continues 20 years of his own Tokyo record label "Mimosa + David Rose". At the concert performed by SHUBO and Mimosa + David Rose, Cappel will present fresh impressions of 20 years of global sound collaborations featured on the double vinyl release "20BPM". There will be a special guest appearance by Kazuo Watanabe (DAIKI) (drummer) and the J-Music Ensemble led by Patrick Bartley (Keyboard/arranger/composer).



activity tents will have origami, yo-yo, fishing, batik tie dye painting and calligraphy. There will also be traditional Japanese foods throughout the festival such as okonomiyaki, udon, gyozas and ramen. This year, Japan Day is celebrating its 10th annual event! The Annual Japan Matsuri is 4 miles out-around Central Park will start off Japan Day with soft-drink savings and entertainment for the top names.

Location: Randolph Central Park

(Intersection of 23rd St. And 5th Ave.)

Tel: 212-939-9165

www.japaneseday.org

Location: Purl's Crafty Street (May 2)

799 Lorimer St., bet. Boerum and Frost Sts., Brooklyn, NY 11215

www.purlesystems.com

Showplace Lab (May 3)

17 Bedford St., bet. West Grand St., Brooklyn, NY 11215

www.showplacebkk.com

Lecture/Workshop

April 24 & May 28

Shodo Calligraphy Workshop

Friends Academy of Japanese Children's Society

At the Friends Academy

Day of Japanese Children's Society

where young children through high school aged kids can learn Japanese

language instruction. There will be a shodo calligraphy workshop taught by calligrapher, Matsuo Nori. Participants can learn the basic skills of Japanese shodo using calligraphy and make original name tags out of calligraphy, calligraphy artwork.

Age range: 4 to 14 years old. Cost: \$100 per person. Reservations are required.

Location: 31W 10th St., West End Ave., 8 Floors (RJ)

New York, NY 10023

MEUPKIS@AOL.COM

www.jpnschool.org



May 8, 15 & 26

Introduction to Chinese Tea

Tao Drunk

Tao Drunk is a tea house that offers tea-drinking, tea leaves served in sets, and events about tea, craft and culture. Tao Drunk is



Hearing four consecutive classes on the history of tea, and for competitive. Participants will have a chance to learn about the different tea plants and types: Green, Yellow, White, Wu Long, Red, and Black. After tasting the different tea types, participants will learn about the tea terminals and how to use them correctly. Please register for the class before April 26 at their website or by phone:

Location: 123 E. 26 St., 1st fl., 1st Ave., A1, New York, NY 10009
Tel: 646-622-9933 | www.tea-school.com

May 15

Sakai Series No. 85: Japanese Kabuki Workshop and Laundry Walk

Sakaya Tea and Company

Led by Japanese dance troupe, Sakuya Horomi Company and conducted for 18 years, the Sakai Series is a series of informative and educational programs developed for deepening the knowledge of the performing arts in Japan through performances, lectures, and demonstrations. This summer's 85th installment will feature "Casting Sacred Space II: Japanese Kabuki Workshop and Laundry Walk." In the event with music and dance, a cleansing and purification rite that creates sacred space will be performed. Later, the audience will have a chance to see the performances while walking on a laundry path on a meandering walk led by Ms. Jene Ando.

Location: Penn Cultural Institute

Address: 445 W. 12th St., Box 30 & 4th Floor, New York, NY 10009
Tel: www.sakayatea.com | sakayatea@verizon.net
Tel: 212-437-6268

Event

April 25

Kimono Wearing and O-Hammed!
The Kimono House

Kimono and kimono specialty shop in SoHo, The Kimono House will held an o-hammed (kimono blessing) event, where kimono experts in the shop will help participants put on their kimono for free of charge. They'll also rent a kimono to those who don't have one. Once all participants are dressed, they will go out for a walk to a park nearby which has cherry blossoms in full bloom in the background. Share this lovely moment with kimono lovers! Call the shop for details and to make a reservation.

Location: 135 Thompson St., 1st Floor & W. Houston St., New York, NY 10012 | Tel: 212-963-8232



April 26 & May 1

Ceramics Exhibition and Sales of Sakuma Matsun In 88G

H.Y. Togetsu Kiyosato

HY Togetsu Kiyosato is a ceramics studio that has been offering Japanese ceramic classics for beginners to advanced students since 1982. They will have a booth at the Sakuma Matsun in Brooklyn Botanic Garden exhibiting ceramic works made by members. All original items, ranging from table wares to figurines, will be sold on site. It is a good chance to talk with the ceramic artists as well.

Location: Brooklyn Botanic Garden
100 Washington Ave., Brooklyn, NY 11225
www.yogenya.com



May 1

16th Annual Long Island Barkmen Matsuri!

Stony Brook Japan Center

Stony Brook University's Charles H. Wang Center and the Stony Brook Japan Center will be hosting the 16th Annual Long Island Barkmen Matsuri. Stony Brook's University Taiko Tatsi will open the festival and Long Island's own Ryu Shu Ken Takei will end the festival. This year there will be a cosplay feature, show hosted by CosplayNY Magazine followed by a screening of some short films. There will also be musical performances, traditional dance performances, martial arts demonstrations, and more. Throughout the festival, there will be activities for children such as: wagashi making and a mask workshop.

Location: Gary Brook University
100 North Rd., Stony Brook, NY 11794-4040
Tel: 631-632-4909



May 3-31

Super Meiji e! Ramen Contest

Norita Ramen & Upper West Side

Through May, Norita Ramen is hosting a ramen-eating contest for a chance to win \$100 Norita Ramen gift card. At the start of the contest, the competitor will receive 5 pounds of ramen and when finished, they will receive one more pound. The champion is decided based on who can eat the most in 30 minutes. The challenger will receive free gyaku coupons with various denominations. The contest will only be hosted at the Upper West Side location. For more contest details, visit the Norita Ramen website.

Location: 344 W. Broadway, 1st Fl., New York, NY 10012
Tel: 212-255-6229 | www.noritaramen.com



May 8

GO-ODI BIRTHDAY Campaign

Go-iGo-Derry!

Japanese style curry are really good. Go-iGo-Derry will host their GO-ODI BIRTHDAY Campaign on May 8, offering Wala (small-size Park Katsu Curry or Chicken Karbu Curry for \$5 Reg. \$7). Also those who make a purchase on this day will receive free fish toppings (choose dried cod or salmon) that can be used on the next visit. Currently operating in four locations in New Jersey and one in Boston, they are opening a new store in Mahwah East (235 E. 52nd St.) in May.

Location: River Square Stadium
209 W. 34th St., New York, NY 10001



Washington Square Park Sobacon

221 Thompson St., New York, NY 10012

World Taekwondo Center Stadium

12 John St., New York, NY 10038

Event Feature

May 22

Passport to Taiwan: Immerse Yourself in the South Asian Island

Taiwanese American Association of New York (TAANY)

The 10th Annual Passport to Taiwan Festival is organized by the Taiwanese American Association of New York (TAANY). At the festival, attendees can enjoy famous Taiwanese night market foods, a flavorful tea

selection, and can purchase unique Taiwanese crafts. There will also be performances of Taiwanese traditional music and dance. The TAANY hosts several events throughout the year ranging from lectures to cultural performances to promote a cultural exchange with the Taiwanese and New York community.

Location: River Square Park (West), 229 Park Ave. S.
Tel: 212-524-4400, New York, NY 10003
www.taany.org



Chabot Studios

149 W. 176 St., New York, NY 10031
Grandview Station (hours of MARD)
597 Massachusetts Ave., Cambridge, MA 02157
www.pgsavorysau-ny.com

May 8**Asian Pacific American Heritage Month Celebration****Asia Society**

Asia Society celebrates its 60th anniversary this year and will hold a variety of events and exhibitions throughout the year. They are holding a one-night event in celebration of Asian-Pacific American Heritage Month on May 6, 6-8:30 pm. Visitors can enjoy live Musicians performers and more music by DJ Sakai, and specialty food and drinks including Kombu BBQ and dim sum by Lucy M. Corrections. Asia Society offers discounts on Asian-American designs collections. It is also the last chance to see the exhibition *Kenshun: Realism and Style* by the Sculptor of Japan.

Location: 725 Park Ave., 6th Fl., New York, NY 10021
asiasociety.org/ny

**May 8****Starting Removal of the 3rd Annual Forks, Corks & Cocktails****Radi N' Roots 914**

A sixteen year New York City Radi N' Roots 914 is participating in the Winchester's premier LGBT fund & wine show 3rd Annual Forks, Corks & Cocktails, serving one of his signature dishes, created in 2013, Forks, Corks & Cocktails is a wine emporium in the LGBT community and their allies of the New York Metropolitan Area for a night of indulging, social networking, dancing and community. It allows attendees to taste the latest food trends throughout Manhattan & Hudson Valley.

Location: The Fox Galleries, West Orange
3 Reservoir Square, White Plains, NY 10601
www.dynamicalways.com
www.radiroots914.com



is hosting a tea tasting event at The Brooklyn Kitchen to introduce customers to the various flavors of "Shacha" new crop tea. Attendees will taste tea leaves imported directly from Japan and learn how it is grown.

Location: Brooklyn Kitchen
104 Peart St., 2nd Floor, Brooklyn, NY 11215
brooklynkitchen.com

products of tea from the tea experts.

Selina Dining Bar

24 Greenwich Ave., 3rd Fl., New York, NY 10031
Tel: 212.541.1399 / www.selinany.com

Happenings

Free Tea Tasting Class for Chopsticks NY Readers
Bir's Kita:

Located in three neighborhoods in Manhattan Japanese kites apparel brand Bir's Kita, is pleased for their high quality fashionable and comfortable clothes offered at reasonable prices. Their tea lesson will celebrate their one year anniversary this April, and they are holding a special promotion exclusively for Chopsticks NY readers giving away their original tea bag to Chopsticks NY readers who pay a visit to Bir's Kita. The promotion will be held in all three Manhattan locations, and the first 10 customers at each location will receive the tea tote bag (one bag per person). No purchase necessary but don't forget to mention Chopsticks NY in your get.

Location: Bir's Kita SoHo
29 W. Broome St., New York, NY 10012
Tel: 212.967.1364

Bir's Kita Takao
225 Greenwich St., New York, NY 10036
Tel: 212.541.6800

Bir's Kita Upper West Side
410 Columbus Ave., New York, NY 10036
Tel: 212.524.7455 / www.birkita.com

May 27**Shincha New Crop Tea Tasting Event****Sakura Chado Bar / Upstage / Ketti**

Like spring, from April to June, is the season of shincha new crop tea in Japan. There will be all kinds of micro-tea ceremonies available for consumers. Sakura Chado Bar in collaboration with 300 years old esteemed tea producer Upstage and New York's Fukushima based tea company Ketti is hosting an event offering the best selection of their tea. Customers can enjoy the freshly picked tea directly from Japan as well as learn the history and back-



Chanko Party with a Pro-Sumō Wrestler AZASU

On April 1st AZASU hosted a Chanko-nabe Hot Pot Party in honor of the famous sumo wrestler, Kyokutenho who retired last summer. Chanko is a traditional hot pot dish eaten by sumo wrestlers during their training. The dish is made by combining well-balanced and plentiful of toppings, consisting of ham, sausages, meat and vegetables. The event was held in four separate sessions each of which lasted for two hours, giving attendees a chance to meet the honorable wrestler while eating chankonabe. The event had a six-



person guest (Sachiko Kubota), an accomplished Japanese Erika singer and an avid supporter of the Japanese Sumo Day Association.

Address: 49 Clinton St., Brooklyn, Brooklyn, NY 11201
Tel: 212.337.0007 / www.chankony.com

May 14**Tea Tasting Event****Ketti**

Ketti is a New York City's Fukushima based tea company that is dedicated to delivering high quality Japanese tea. Working directly with farmers and producers, the company is involved from start to finish every step of the tea making process. Ketti



50% Off on Laser Hair Removal and 70% Off on Laser Facials

Easy Laser

Easy Laser provides laser hair removal and laser facial skin resurfacing. **Cyberonics Elite Aesthetic** will introduce Until the end of May, they will offer special discounts for Chopsticks NY readers only. During the promotion period, you can receive laser hair removals (excluding full body packages) at 50% off! Also, fractional laser facials will be offered for \$200 (Reg. \$300), which is a 70% discount. Don't forget to mention Chopsticks NY when making appointments. Consultation before treatment is free of charge.

Location: 102 W 29th St., (bet. 6th & 7th Ave.), New York, NY 10001
Tel: 212-455-5888 | www.easylaser.com



Free Travel Set for First 2 Customers with Keratin Straightening Service

Bald Head Park

Japanese hair salon in Midtown SoHo, New York, is offering a special promotion for Chopsticks NY readers. The first 2 customers who make an appointment for Keratin Straightening Service will receive a travel size keratin shampoo & treatment set for free (Reg. \$30). Keratin Straightening makes frizzy hair straight, results lasting for 3-6 months. The travel size shampoo and treatment can be used for after care of the straightening. To receive the gift, be sure to mention Chopsticks NY when making your appointment.

Location: 225 E. 23rd St., (bet. 2nd & 3rd Ave.), New York, NY 10003
Tel: 646-707-3030 | www.baldheadpark.com



May Promotion: 20% OFF Korean Soju and Bechotae Chancal Dates

KBBK

Since its establishment in 1982, KBBK Japanese Trading has specialized in providing fine Japanese kitchenware to restaurants and home kitchens. Perfect for the barbecue season, throughout May, they will offer bone grills and bechotae charcoal carts in 20% off instore and at their online shop, www.kbbk.com. To enjoy the offer, be sure to enter promotion code: KB2018 at the checkout.

Location: 12 Warren St., (bet. Clark St. & W. Broadway), New York, NY 10007
Tel: 212-567-7021 | www.kbbk.com

10% Off Asian Beauty Products and GIN Tonic on 25th Anniversary

os25mm in Chinatown carries a variety of Asian beauty products and innovative items from all over the world. Particularly, they track great selections of Japanese and

Korean beauty products, from long sellers to ones up-to-date items. Perfect timing for shopping for Mother's Day gifts; in the month of May, they will offer 10% off all products exclusively for Chopsticks NY readers. Learn more about Chopsticks NY to receive the discount.

Location: 21 West St., (bet. Canal & Reade Sts.), 2nd Fl., New York, NY 10013 | www.os25mm.com



ANA Care USA Double Shipping Mile Campaign

ANA CARE U.S.A.

ANA CARE U.S.A. is offering \$8 value award miles for the first year to new applicants from April 1-June 30. Use campaign code ACUS008 when applying. The card members will be able to participate in the Double Shipping Mile Campaign during May 1-June 30. In the campaign, ANA CARE U.S.A. members will receive double miles on their impulse travel purchases on ANA website, www.ana-care-usa.com.

For application: www.ana-care-usa.com
Info: www.ana-care-usa.com

Location: 375 Madison Ave., 4th Flr. Rm. 300, New York, NY 10017 | Tel: 212-450-5364 | www.ana-care-usa.com

STAR (Domestic) Baggage Services

Star by ANA

Mrs. Annelise, hair stylist with over 25 years of experience, has worked with private clients, celebs, stars and fashion shows. For the May only, Chopsticks NY readers who make an appointment with Mrs. Annelise in STAR (Domestic) on car and baggage service. Similar to染毛 (shibori), it is a type of highlight technique which creates a natural look gradient.

Location: 6 E 20th St., (bet. 2nd Ave. & Cooper Sq.), New York, NY 10003
Tel: 646-461-4617 | www.star_by_ana.com



Primum Sunt Private Shochu Special

Komesan Jyozai / Mizuna Brooklyn

Wines Brooklyn, Japanese television specializing in creative dishes incorporating local ingredients and seasonal flavors, will be offering Kome no Shochu (Japanese rice wine) prima shochu by Komesan Jyozai during the month of May. Crafted with premium sweet potato malted mugi by an aged-winning premium grower with locally made rice koji, this shochu goes through an aging process that helps it mature into a well-rounded taste. Those entering Homebrewer Primes or Organic Food Checker and a glass of Kome no Shochu can enjoy one glass for \$5 (Reg. \$15).

Location: 6127 www.winesbrooklyn.com



Whitening & Brightening Facial Promotion

Central Skinistry at Illustration

From May 1-30, Central Skinistry is offering bridges and grommets & full whitening sessions for \$1,350 (Reg. \$1,800). The whitening sets will include intensive whitening, toning/glycolic consultation and a smile makeover. Central Skinistry offers a variety of services in dermatology and cosmetic dermatology with flexible payment options with or without insurance. Central Skinistry gives patients individualized care to help them achieve a healthy smile.

Special Event Premiering ANA STAR WARS™ Project ANA (All Nippon Airways)

ANA All Nippon Airways, in collaboration with the Walt Disney Company Lifelong Ltd., inaugurated the STAR WARS™ Project following the STAR WARS™ characters for their promotion. For the first time in the world, ANA has three special aircrafts with the STAR WARS™ characters from now through March, 2009.

On April 9, ANA invited press, media and VIP guests to the event launching the inaugural flight of BB-8™ ANA JET Boeing 777-300ER at JFK Airport. During the event, guests were able to welcome the morning flight from the rooftop of an exclusive terminal and bid the outgoing flight farewell from the runway.

Popular character BB-8™, which appeared in

STAR WARS

Park Avenue

ans is designed as the body of the BB-8™ ANA JET, as well as items and props inside the aircraft, such as paper cups, headrests and armrests. The aircraft is currently operated on routes between Japan (Okinawa and Narita) and the U.S. (New York, Chicago, Washington D.C., Houston and Los Angeles).

Two other aircrafts, RJ-02™ ANA JET (Boeing 767-300) and STAR WARS™ ANA JET (Boeing 787-800) are also being operated.

www.ana-airways.jp





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